

NOV 30 1936

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 95

NOVEMBER 28, 1936

Number 22



PERFECT HARMONY

NUSOY and meat are remarkably close in protein content and other vital elements. Each is a fine, nutritious food. Together they form an ideal combination!

To meat loaves, specialties, sausage, chile con carne, and all similar products NUSOY adds remarkable advantages. It enhances the flavor. It increases keeping qualities. It adds delicious freshness because it retains the natural juices. It increases yields. And because NUSOY has such tremendous binding powers it makes manufactured meat products firm, attractive and appealing.

NUSOY is the original super-absorbent binder, manufactured in a new, modern plant by a patented process. We back it with the strongest guarantee ever made—"NUSOY must make good or we will!" We urge you to make a test of NUSOY now! You'll find it the best binder you ever used—a sales builder and profit producer without a peer!

ORDER A BAG OF NUSOY

Try it with the understanding that it *must* make good! Test it in any way you wish. If it isn't every bit as good as we say, return the unused portion and we will refund your money. No more liberal offer has ever been made!

American SOYA PRODUCTS CORP. EVANSVILLE INDIANA

We thank you, Mr. Childress!

HOUSTON PACKING COMPANY

U.S. Government Inspected Meats
Establishment No. 271

Jasmine HAM and BACON



G. L. CHILDRESS
GENERAL MANAGER

Mr. R. C. Smith, President,
John E. Smith's Sons Company,
50 Broadway,
Buffalo, New York.

Dear Mr. Smith:

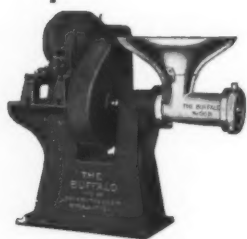
We take pleasure in advising you that our Buffalo Grinder and Mixer are giving us excellent service at a very considerable reduction in our cost of operation. Practically all of the equipment in our Sausage room was made by your good concern and same is giving us splendid service.

Yours very truly,

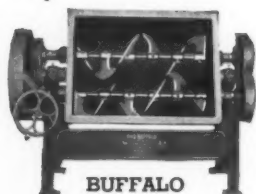
HOUSTON PACKING COMPANY

By:

A large, stylized handwritten signature in dark ink, likely belonging to G. L. Childress, the General Manager of the Houston Packing Company.



BUFFALO
GRINDER



BUFFALO
MIXER

It's a pleasure to receive letters like this. They certainly substantiate our claims for performance of BUFFALO machines.

JOHN E. SMITH'S SONS CO., 50 BROADWAY, BUFFALO, N. Y., U. S. A.

B U F F A L O

QUALITY SAUSAGE MAKING EQUIPMENT

S. A.

D
NT

THE VISKING CORPORATION

Week ending November 28, 1936

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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

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Member



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Packers.

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Daily Market Service
(Mail and Wire)

"THE NATIONAL PROVISIONER
DAILY MARKET SERVICE" reports
daily market transactions and
prices on provisions, lard, tallows
and greases, sausage materials,
hides, cottonseed oil, Chicago hog
markets, etc.

For information on rates and
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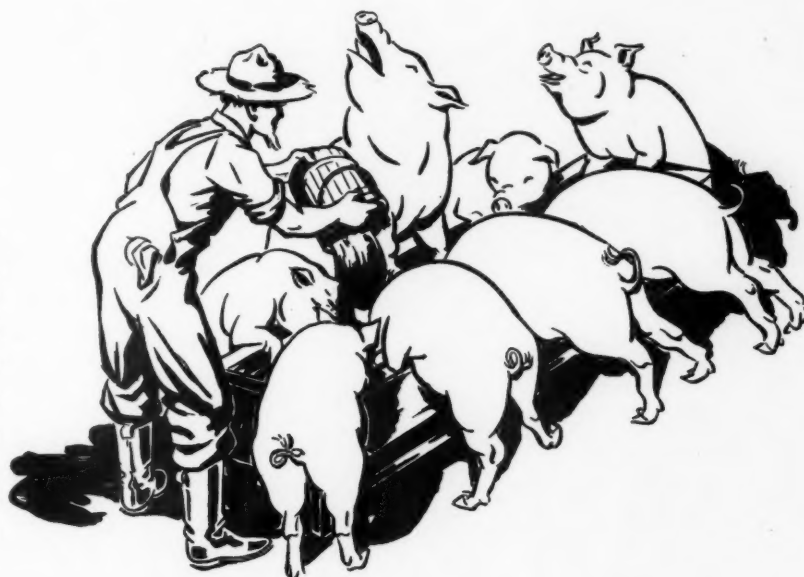
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Profits from Pigtails

A FRUGAL old farmer once cut the tails off all his pigs. "For," said he, "I won't feed something I can't eat." But, today, instead of wasting those tails, that farmer would seek a new use for them. He would try to imitate the practice of industry, in making profits from by-products.



Today, industry's many by-product applications are of vital importance. One that has been universally recognized is the use of *by-product steam power*. Wherever steam is used in process work or heating, there is an opportunity for substantial savings by a double use of that steam. Mechanical-drive turbines can be installed to turn all types of auxiliary apparatus, while at the same time supplying *clean steam* for process use, at just the pressure needed.

There are many applications of G-E mechanical-drive

turbines. They can drive your grinders, pulverizers, pumps, fans, and compressors; or they can be applied to a combination of machines. General Electric turbines are built to meet any size requirement; their flexibility of design makes them applicable to a wide range of operating conditions.

A complete, yet concise, description of G-E mechanical-drive turbines can be obtained merely by mailing the coupon below to the General Electric Company, Schenectady, N. Y.

GENERAL ELECTRIC



This booklet describes the line of small G-E mechanical-drive turbines—shows many installation pictures. Send for it today.

General Electric Company, Dept. 6A-201,
Schenectady, N. Y.

Please send me GEA-1145C on "Steam Turbines for Mechanical Drive."

Name.....

Street.....

City.....State.....

720-266

THESE ARE SALES GETTERS

not Shelf Sitters



"BUSINESS PRACTICALLY DOUBLED", this manufacturer reports after putting out these new packages which we executed for him. The new lithography... the new design together speak a new language to old customers and pull new sales from new ones. Stepping up sales by persuasive containers is a hobby of ours!



THERE'S DOUBLE SALES VALUE in this display. It invariably attracts customers... *always* selling at retail. So attractive to dealers they want to put in the *whole line!*... *always* selling the trade, as well. The front displays the merchandise temptingly, a convenient storage space in the rear keeps a reserve supply of merchandise handy. Plenty of planning went into this job... but that's true of all Canco jobs. Try us and see.



BIVALVES GOING TO MARKET under brand names have produced more profits to the oyster business. For metal containers insure better refrigeration, better identity, better sanitation... permit longer shipments. Handling expenses are lighter... markets for their sale are wider. And it's interesting that Canco has been promoting such merchandising for years... the first to suggest metal containers as an effective way to sell more oysters.

HAVE YOU A GROUP OF PRODUCTS? If so, we would like to suggest this interesting wicker basket as a way to merchandise them as Holiday Gifts. Last season one manufacturer went to town with the idea. So this year, we'd enjoy helping others get extra business especially when there's a natural extra urge for people to buy. Naturally the basket comes in several sizes for your convenience.



AMERICAN CAN COMPANY

230 Park Avenue **CANCO** New York City

World's Largest Manufacturer of Metal and Fibre Containers

For EXTRA STRENGTH on 250 Lb. Service

● For 250-pound steam lines or high-pressure fluid lines in the packing plant, the Crane No. 7-E Ferrosteel Wedge Gate Valve gives exceptionally good, dependable service with minimum maintenance.

A high factor of safety and great stamina is assured by bodies and bonnets of Crane Ferrosteel, which has a tensile strength approximately 35 per cent greater than ordinary cast iron. Ample sections and correct proportioning add still further to the strength of these valves.

All working parts are made extra heavy to insure long life. Valve seats and discs are of Crane Hard Metal to resist wear, wire drawing and corrosion. Only minimum maintenance is required because the valves remain tight for a long time. Repacking may be done easily and quickly.


Working-pressure ratings: 250 pounds steam at 550°F; 500 pounds cold water, oil or gas non-shock sizes 1/4 to 12-inch, 400 pounds in larger sizes.

The superior design and workmanship of this valve is typical of that which characterizes all Crane valves and fittings. There is a type and size for every packing-house and power-plant requirement. The Crane branch or distributor in your city can serve you.


Let Profits Pay
for Plant Im-
provements.
Use the Crane
Finance Plan.

CRANE
250-Pound
Ferrosteel Wedge Gate Valves
Brass Trimmed or All-Iron


For working pressures, see the preceding page.




Non-Rising Stem
Screwed
No. 2 E
Hard Metal Seats
Brass Stem
No. 4 E
All-Iron



Non-Rising Stem
Flanged
No. 3 E
Hard Metal Seats
Brass Stem
No. 8 E
All-Iron

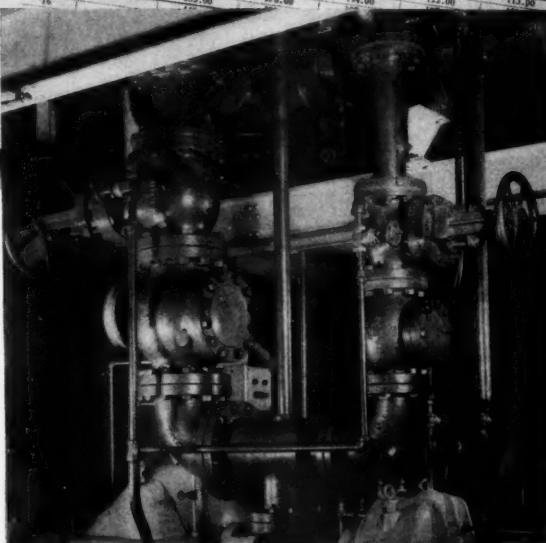


Outside Screw and Yoke
Screwed
No. 4 E
Hard Metal Seats
Steel Stem
No. 10 E
Hard Metal Seats
Brass Stem
No. 16 E
All-Iron



Outside Screw and Yoke
Flanged
No. 7 E
Hard Metal Seats
Steel Stem
No. 14 E
Hard Metal Seats
Brass Stem
No. 16 E
All-Iron

Size Inches	Non-Rising Stem		Outside Screw and Yoke	
	Screwed No. 2 E or No. 4 E Each	Flanged, F. & D. No. 3 E or No. 8 E Each	Screwed No. 4 E or No. 10 E Each	Flanged, F. & D. No. 7 E or No. 14 E Each
1 1/2	14.00	25.50	18.00	34.00
2	17.50	30.00	22.00	40.00
2 1/2	23.00	38.00	28.00	50.00
3	33.00	48.00	38.00	65.00
3 1/2	48.00	68.00	55.00	95.00
4	62.00	88.00	72.00	125.00
5	88.00	125.00	105.00	185.00
6	125.00	185.00	145.00	275.00
8	185.00	275.00	215.00	415.00
10	275.00	415.00	315.00	615.00
12	415.00	615.00	475.00	915.00
14	615.00	915.00	675.00	1315.00
16	915.00	1315.00	975.00	1915.00



Crane 7-E Extra Heavy Gate Valve in pump service. This and similar valves described on page 83, new Crane No. 52 Catalog

CRANE

CRANE CO., GENERAL OFFICES: 836 S. MICHIGAN AVE., CHICAGO, ILL. • NEW YORK: 23 W. 44TH STREET

Branches and Sales Offices in One Hundred and Sixty Cities

VALVES, FITTINGS, FABRICATED PIPE, PUMPS, HEATING AND PLUMBING MATERIAL

Week ending November 28, 1936

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UNIFORM QUALITY

for a great many YEARS



PRODUCTS

E Gothaer
 E H/C Summer
 Thuringer H/C
 Summer
 B/C Salami
 (all grades)
 E Milan
 Crescent Milan
 E Peperoni
 E Prosciutti
 E Capicola
 Capicola, Dolce
 E Alpino
 E Genoa
 Crescent Brand Genoa
 E Sicilian
 E Export Nola

Ask any old Circle E customer about the quality of the products he buys, and about its uniformity. Unless he wants to keep a good thing to himself, he will tell you that aside from satisfactory dealing with the house, he continues to buy and sell Circle E products because the quality is high and every shipment is exactly like the one before.

Once a concern has joined the ranks of Circle E customers, it rarely changes. There must be a reason—and there is! A number of reasons, in fact.

Here they are: High quality, rigid uniformity, a good margin, brand protection, and fair treatment.

Special Deals to Distributors

Distributors have problems that vary with the territory and the conditions existing in it. Circle E offers a plan which will meet your requirements. It will pay you to get the details. Write today, outlining your needs.

Circle E Provision Company

UNION STOCK YARDS - - CHICAGO, ILLINOIS

THE NATIONAL PROVISIONER

NOVEMBER 28, 1936

The Magazine of the Meat Packing and Allied Industries

Business HAS A Story TO TELL

THE election is over and the people have spoken. The New Deal has been validated. A lot of developments lie ahead, most of them uncertainties.

It is doubtful if the administration itself knows yet what it is going to do with its new and greater power. Certainly business does not know. But just as certainly it does know that business is going to be in the spotlight, probably more than ever before.

There appear to be many factors converging on business that may create new situations which will require unusual thought and effort to meet. There is nothing particularly new in this situation, in the threat to the present set-up of business. Neither is there any positive evidence that government or other corrective bodies will become more critical of business.

Business Must Watch Out!

It is well known, however, that the administration stood for certain very definite things, and that those things were sold thoroughly and well to the public. Among them was a degree of business regulation. Another thing for which the administration clearly stands is a strong social consciousness.

Backed by the clearest public mandate in years the government, its bureaus and agencies, the states and cities—and last, but most important, the independent consumer organizations—will march ahead on the road which has been marked so well. And if business puts barriers in the way, business had better look out!

What are these forces, and how will they affect business? What should business do about it?

First there is the prospect of a new pure food and drug act. Whether it will be more stringent than the Copeland bill, which died with the adjournment of the 1936 Congress, no one can say. There is the possibility that it will be more severe—that its real behind-the-scenes sponsors, sensing the feeling of the public about measures designed for its protection, are now strengthening the bill.

Honest Advertising

Many companies for the past year have considered all labels and advertising in the light of the now defunct Copeland bill—in other words, they have conformed to the requirements of a bill not yet passed.

Actually such a bill is not a threat to business—that is, to proper business. It seems to be a reasonable and necessary measure. The chief criticism brought against it—too much power in the hands of public officials—can be forgotten.

Public officials have the power already, conferred on them inferentially by the highest authority in the land, and it is probable they will exercise it.

Consumer Cooperatives

Another potential threat to business is the consumer cooperative—yet not so much of a threat, if business behaves. The growth of this movement may be stimulated by certain anti-social practices of private enterprise, among which are fraud and misrepresentation in advertising and merchandising, and any trend toward monopoly in business.

This, then, is the situation on cooperatives. The administration is strongly social minded. The government is in a position, through special legislation,

Food for Thought

This is a paraphrase of an address made just after the recent election by Stuart Peabody, Advertising Director, The Borden Company, before the Chicago Federated Advertising Club.

What Mr. Peabody has to say applies to all business. Business has something to think about, and is thinking about it. These comments may help the thinking.

to do a great deal to foster the movement. It is not known that it will, but it may. Business in itself, by abusing its true function and privileges, may stimulate the action of government and the growth of the consumer cooperative.

The inference is clear and the warning plain. So, however, is the reasonable speculation that if business does not abuse its natural functions, it has little to fear from cooperatives in this country for some time to come.

Consumer Protectives

Consumer protective services also appear to be becoming less of a threat. They have done more by their obvious bias and furious animus, their inadequate laboratory tests and their unstable economics, to impair their effectiveness than all the retaliatory efforts of those whose business they have attacked.

There is this to be remembered, however. There was a considerable amount of questionable advertising on the part of business which lent plausibility to the accusations of these services, and a continuance of that sort of advertising or of unethical business practices will tend to strengthen them and keep them going, especially with consumers believing pretty generally as they do that they must be very, very "cagey" indeed to keep from being exploited.

Government and Business

The fourth of the potent influences is government itself. Many people in government—most of them, in fact—do not understand business. It is natural that they should not, for public officeholders are almost all politicians, and politics and business operate on widely different bases.

Business generally believes that it has been persecuted by government. A surprising number of business men believe that it will be persecuted still more during the next four years.

This is possible, but perhaps it is not fair to call it persecution. The ad-

ministration is social minded. It will seek to correct practices in business which it believes anti-social. Its beliefs along these lines are often a result of misunderstanding. And at least a part of this misunderstanding is the fault of business for not seeing to it that it is understood.

Business Statesmanship

Prof. Raymond Moley recently coined the phrase "business statesmanship." He pointed out that anti-business sentiment cannot be met by merely "cussing" or changing politicians, or by slush funds, or by business "ganging up."

He defined business statesmanship as the coordination and correlation of conflicting adverse factors. Business must have a new concept of the relation of business to government. It must have a sounder knowledge of the means by which public confidence can be secured.

Business has a story to tell. There is no one associated with business who does not believe that the real means of gaining the "more abundant life" lies in the success of business. But has it told the public that? Has it told the men in its employ—in its plants? More important, perhaps, has it told those who are teaching the coming generation?

Selling Business

What have business men done to educate the public toward what business is really doing in the economic scheme of things? They have been so busy selling their products that they have neglected to lift their eyes and look at the larger horizon which lies around them.

During the next few years business is going to need public confidence and public help more than ever before. Individual businesses are going to have to sell themselves. *Business has devoted too much time to popularizing its brands and its products, and too little time to popularizing the company behind them.*

Business is full of human interest. The average American business has an

honorable story to tell about itself. Now it must be told. There must be built up in the minds of consumers the same confidence, the same belief that owners and managers of business have in it. Build an acceptance of a company, and its products will sell themselves.

"Take the public into your confidence," a business leader said. "Talk to them as human beings. Take them behind the scenes. Make your company name stand for all that is fine and reputable."

Once a business has established itself in the minds of consumers as being a constructive force in a community, as adding something to its life, its owners need not worry about what politicians are going to do to it.

So, to meet the threat of government, business has a job which it can do, and which it must do.

The final threatening force, and the most important and dangerous of all, is the public itself. This public is aroused. Its temper is short. It feels strongly, not apathetically. That is evident from the enormous number of votes cast for the New Deal. That public is business' chief concern—not government, or laws, or cooperatives, or muck-rakers.

Need for Better Selling

The great bulk of business is fair and clean and honest. But the public knows and business knows that there are things wrong in business. For example, *there is real need for better selling.* The emphasis should be not so much on selling more as on selling more constructively.

Let business people forget for a while the New Deal, the politicians, the reformers and the cranks. Let them seek a sound and fair means of keeping business as they themselves in their own consciences would have it. Then business in the years to come will be accepted and acclaimed by both government and the public as the valuable and indispensable force in modern life which business leaders believe it to be.

Telling the Packer's Story

EDITOR'S NOTE:—The foregoing is just as applicable to the meat industry and the companies which comprise it as to any industry.

Perhaps even more does the packer need to tell his story of service to the public. Because meat is a necessity, its cost is subject to more scrutiny and more criticism than a luxury or a semi-luxury, such as an automobile, for example.

Packers have kept the spread between the cost of livestock and the price of meat to the retailer comparatively narrow, when it is realized what this spread must cover. Now this spread must be expanded to take care of higher wages, higher priced materials, social security requirements and added taxes. There is no place in the present spread to absorb these added costs.

Why this spread is widened, what the costs cover and what service is rendered—this is the story the packer must tell—not once, but continuously.

No industry has a finer record of service. But the packer has taken the public's understanding of it as a matter of course. He can do this no longer. His story must be told to the best advantage in every conceivable way.

When the public is conscious of the service he renders, then it will be his supporter—not his critic.

Rendering PLANT Design

Equipment and Mechanical Handling Cut Costs

SEVERAL outstanding rendering plants have been placed in operation recently in the Central West. These well-housed, modernly-equipped and efficiently-operated enterprises reflect changed conditions, and what is believed to be a new trend in this industry.

They have been made possible by improved equipment and methods. The motor truck and better highways permit operations to be carried on over a wide territory, and collection of sufficient amounts of raw material to justify a rather large investment.

One of these modern rendering plants—that of the Cole Rendering Co., Waterloo, Ia.—was described in the September 5, 1936, issue of THE NATIONAL PROVISIONER. Although handling fallen animals only, this plant is as modern in details of building construction and equipment as the most up-to-date meat packing plant.

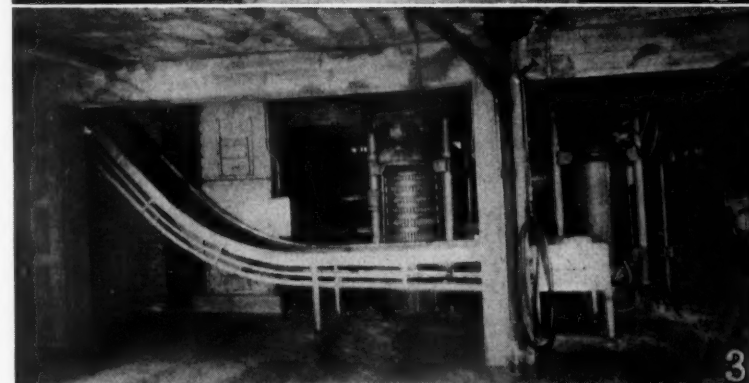
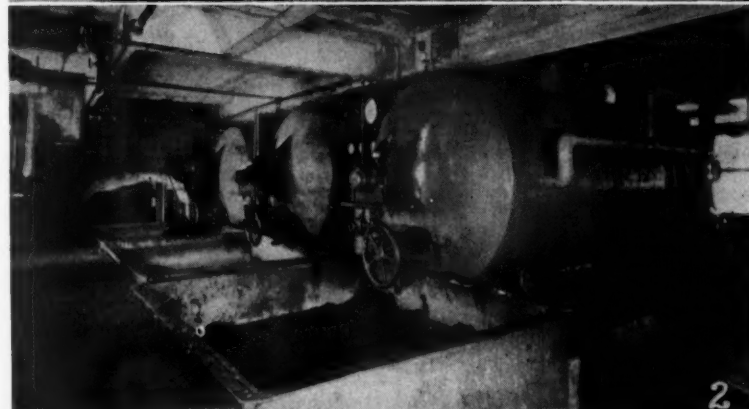
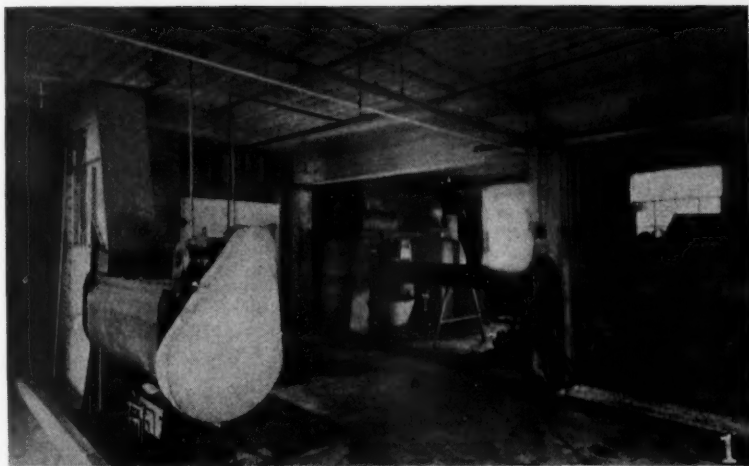
Tile walls, brick floors, high pressure washing system and the latest rendering equipment enables operations to be carried on in a highly efficient manner, objectionable to no one, although the plant is located within the city limits and in close proximity to residential districts.

Another Modern Plant

Another rendering plant in this class—but differing in details of building, equipment and methods of handling product—is operated by the Sioux Falls Rendering Co., Sioux Falls, S. D. This plant was recently re-equipped and now

RENDERING OPERATIONS

1. CHARGING.—“Boss” hog with screw conveyor for charging cookers shown at rear. In foreground is press conditioning trough and conveyor.
2. COOKING.—Three “Boss” balanced cookers. Note instrument board for temperature control.
3. PRESSING.—Conveyors for elevating cracklings to conditioning trough and cake to storage room. Two 500-ton “Boss” presses in background.
4. STORAGE.—Part of crackling storage room, showing conveyor which carries cake from presses to room.



has a capacity of two million pounds of raw material per month when operating 24 hours per day, 7 days per week.

In addition to the main plant at Sioux Falls, the company also owns the Rock Rapids Rendering Co., Rock Rapids, Ia., Worthington Rendering Co., Worthington, Minn., and Mitchell Sanitary Rendering Co., Mitchell, S. D. The latter business is operated as a self-contained rendering plant, while the Rock Rapids and Worthington plants are now used as "pick-up" stations for the main plant at Sioux Falls.

A fleet of 22 motor trucks is in the service of the company, picking up dead stock and delivering it to Sioux Falls. The company covers a territory within a radius of 100 miles from the plant, including southeastern South Dakota, northwestern Iowa and southwestern Minnesota.

Operations Mechanized

A new three-story brick, steel and concrete building for rendering, well-equipped garage building, two-story building in which cracklings and meat meal are ground and sacked, and a one-story office comprise the principal property of the company at Sioux Falls.

Outstanding feature of the plant is the completeness with which handling operations have been mechanized. Manual labor is largely confined to skinning, cutting up and handling sacked products. Wherever possible gravity and conveyors are used to move products from one operation to another.

Skinning and cutting are done on the third floor of the main building, animals being hoisted to this location directly from trucks. There is sufficient rail space here for storage of 80 head of



RAW MATERIAL

Main building, showing animal being unloaded from truck by "Boss" heavy-duty hoist and landing device.

large stock. Two skinning beds are provided, new type spring droppers being used to lower the animals for skinning. Two skinners and two cut-up men work on this floor.

Compressed Air for Skinning

Compressed air is used to loosen hides from carcasses and simplify and speed up the skinning operation.

A hollow needle is inserted between the hide and the carcass at a point near

the brisket. Air is then passed through the needle until the hide is loosened. Skinner then cuts open hide, fastens head of hide to floor and pulls hide off carcass with an electric winch. Cut-up men then dissect the carcass and drop the cuts into the hasher located on the floor below.

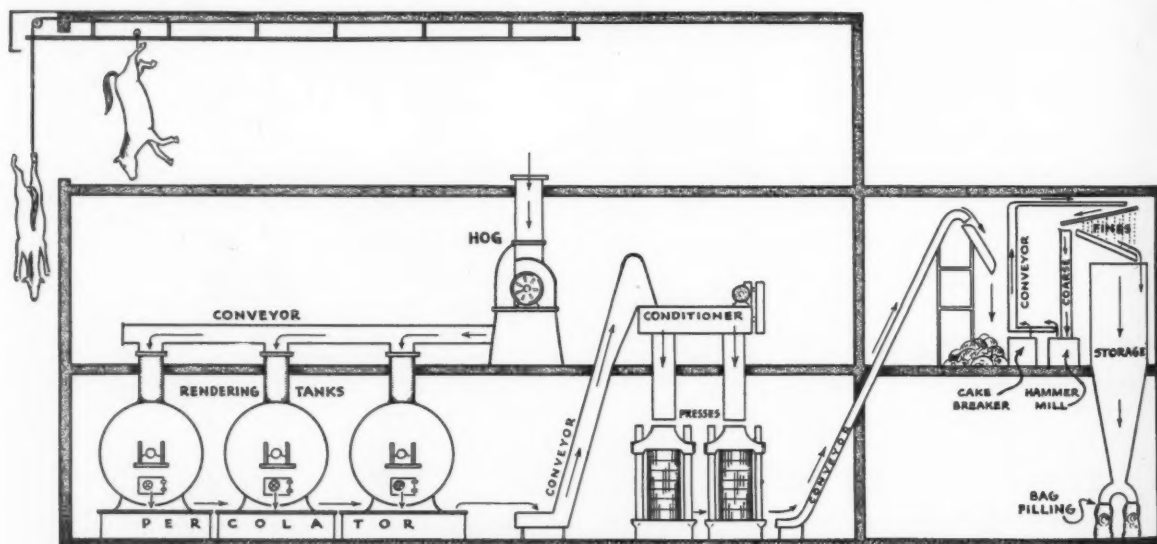
After meat and bones go through hasher they are discharged into a screw conveyor, operating above charging domes of the three melters. This screw conveyor is arranged so that material may be charged into any one of the rendering units. About 20 minutes is required to charge each cooker to its rated capacity of 8,000 lbs.

Cookers and Their Operation

Cookers are installed on the first floor. They are of the "balanced power" type, driven by Troy-Engberg engines. These are mounted on cooker frames. Two roller chains and a jack shaft are used as a speed reducer. This hook-up is very quiet, as well as efficient in operation.

The exhaust steam from the engine, at 15 lbs. back pressure, is used in cooker jacket, thereby utilizing heat which would otherwise be wasted. Condensation from jacket is returned directly to boiler. Oilless steam cylinders used on the engines permits use of this exhaust steam and condensation without danger of fouling piping and cooker jacket. A 25-in. vacuum is used to control the heat, as well as to lower boiling point of material being processed. A Wheeler counterflow condenser is used in conjunction with a Wheeler tube jet air pump to maintain the vacuum. This condenser and pump uses 85 gals. of

(Continued on page 27.)



MECHANICAL HANDLING KEEPS PROCESSING COSTS AT MINIMUM

Sketch showing flow of product through plant of Sioux Falls Rendering Co. Hashed carcasses distributed to melters by screw conveyor. Product shoveled out of percolators into conveyor, which elevates it to conditioning tank, from where it falls into presses. Cake elevated to second floor and ground, screened and sacked; only labor required is to place cakes in cake breaker. Wherever possible gravity and conveyors are used for moving product.

PORK SAUSAGE Season

BOOSTS Sausage VOLUME

ARRIVAL of the pork sausage season was reflected in sausage produced under federal inspection during October, when 4,000,000 lbs. more fresh sausage was produced than in September, and more than twice as much as in August. No material changes were apparent in the production of smoked and dry sausage.

Total sausage production was highest for the month since 1929.

More Canned Sausage

Marked increases were apparent also in the quantity of sausage canned during the month compared with the quantity canned during September and August. Meat loaves, chili and other prepared products produced during October were more than double the quantity produced in either September or August.

Another item showing material increase was soup. The quantity of soup inspected during October was more than three times as much as that produced in federally-inspected plants during either of the two previous months.

Sausage, meat products, canned meats and soups produced during each of the three months in federally inspected plants are reported as follows:

	October, 1936.	September, 1936.	August, 1936.
SAUSAGE:			
Fresh	12,819,829	8,788,085	5,795,289
Smoked and/or cooked	56,283,300	56,850,788	55,649,297
Dried or semi- dried	10,069,133	10,476,814	12,755,860
Total sausage.	79,172,262	76,115,687	74,200,446
Canned sausage.	7,047,904	3,460,080	3,615,888
Total, including canned	86,220,166	79,575,767	77,816,334
Meat loaves, chili con carne, etc.	11,276,549	7,440,680	8,633,705
Canned soup	27,772,250	7,365,197	7,110,901
Total canned meats	61,594,632	40,589,581	36,030,175

MEAT INSPECTED IN OCTOBER

Meat and meat food products prepared under federal inspection during October, 1936, are reported by the U. S. Bureau of Animal Industry as follows:

	Oct., 1936. lbs.
Meat placed in cure:	
Beef	15,647,518
Pork	177,085,685
Smoked and/or dried meat:	
Beef	5,608,530
Pork	100,230,253
Bacon sliced	19,274,051
Sausage:	
Fresh finished	12,819,829
Smoked and/or cooked	56,283,300
Dried or semi-dried	10,069,133
Meat loaves, head cheese, chili con carne, jellied products, etc.	11,276,549

Cooked meat:	
Beef	1,163,066
Pork	11,878,767
Canned meat and meat products:	
Beef	13,268,048
Pork	7,336,683
Sausage	7,047,904
Soup	27,772,250
All other	6,171,737
Lard:	
Rendered	64,438,628
Refined	63,102,894
Oleo stock	12,607,427
Edible tallow	8,988,982
Compound containing animal fat	38,806,702
Oleomargarine containing animal fat	5,320,307
Miscellaneous	6,753,959

PACKER SALES INCREASE

Tonnage sold by packers in October was 11.5 per cent greater than in September, 18.5 per cent above last October and practically equal to the 10-year average for the period, according to the monthly survey of business conditions in the seventh federal reserve district by the Federal Reserve Bank of Chicago. Dollar sales, however, were only 1.5 per cent above a month earlier and 5 per cent above the same month last year.

Production of packing-house commodities at inspected slaughtering establishments in the United States rose more than seasonally in October to a level above any previous month since December 1934. It not only exceeded that of September by 17.5 per cent, but

was 22 per cent heavier than a year ago and 9.5 per cent above the 1926-35 October average. Payrolls at the close of October registered an increase over September of 6 per cent in number of employees, 8 per cent in hours worked, and of 10.5 per cent in wage payments. Moreover, gains of 13 per cent in workers, 19.5 per cent in hours, and 18 per cent in wage payments were recorded over last October.

October shipments for export exceeded those of a month earlier, owing principally to increased forwardings of lard to the United Kingdom. British demand was fair for American lard and improved for hams. Except that some inquiry for United States fats developed in Finland, Italy, and Scandinavian countries, Continental European trade in animal products from the United States continued negligible. Cuban demand for lard improved in anticipation of an increase in freight rates.

DISCRIMINATION CASES

Two food industry firms were cited for violation of the Robinson-Patman act this week in new complaints issued by the Federal Trade Commission. Anheuser-Busch, Inc., and Standard Brands, Inc., were charged with discriminating in price between different purchasers of bakers' yeast of like grade and quality by allowing certain buyers different prices than those granted other purchasers competitively engaged in manufacture and sale of bread and allied products. Effect of the discrimination, according to the complaints, has been to lessen or destroy competition in manufacture and sale of bread and allied products.

DOG FOOD Manufacturers

Adopt Set of STANDARDS

A NUMBER of America's leading manufacturers of quality dog food have pledged themselves to observe rigid standards for quality canned dog food recommended by the Dog Food Division of the Institute of American Meat Packers, according to an announcement by the Institute.

Standards as adopted provide that canned dog food shall contain a minimum of 10 per cent of protein, 75 per cent of which must be of animal origin; a minimum of 2 per cent of fat; a maximum moisture content of 74 per cent; a maximum crude fibre content of 1.25 per cent; and a nutritive ratio not greater than 2.0.

The standards further provide that, in cases where claims are made by a manufacturer as to mineral and vitamin

content, satisfactory support of the accuracy of such claims must be submitted for approval to the Referee Board of the Dog Food Division.

Dog Food Requirements Defined

In addition to adopting minimum standards, the manufacturers referred to also have adopted terms defining canned dog food, edibility and other terms as follows:

DEFINITIONS OF TERMS

Institute—The term "Institute" is interpreted to mean the Institute of American Meat Packers, the established and recognized trade association of the meat packing industry.

Dog Food Division—The term "Dog Food

Division" is interpreted to mean the Dog Food Division of the Institute.

Referee Board—The term "Referee Board" for the standards for canned dog food made of meat products, as approved by the Institute, shall be interpreted to mean a Referee Board appointed by the President of the Institute.

Canned Dog Food—The term "canned dog food" is interpreted to mean a commercially sterile canned food of such appearance, odor, and consistency as to be savory, wholesome, and nutritious for dogs; said dog food to be composed of edible meat or meat by-products and/or cereals, and/or other accessory edible food products, and/or certain mineral and vitamin-containing substances necessary to meet the nutritive requirements as claimed.

Edible—The term "edible" shall be construed to mean suitable with respect to quality and quantity of each ingredient used and with respect to the conditions of manufacturing and handling. In the case of the manufacturer operating a Federally inspected establishment, production and handling under inspection and regulations of the Bureau of Animal Industry of the United States Department of Agriculture shall be prima facie evidence of the suitability with respect to cleanliness and freedom from disease. In the case of a manufacturer operating a non-Federally inspected plant, if the conditions and regulations and inspection under which he operates are deemed adequate by the Referee Board of the Institute, production and handling under such inspection and regulations shall be prima facie evidence with respect to cleanliness and freedom from disease.

Protein of Animal Origin—This is interpreted to mean protein from meat and meat products either fresh or cured, or both, which are, in the opinion of the Referee Board, of acceptable preparation, character, and condition.

Standards Adopted

Exact wording of the standards as adopted follows:

STANDARDS

1. Protein content: A minimum of 10% total protein, 75% of which must be of animal origin. This means the product must contain at least 7½% of protein of animal origin.
2. Fat content: A minimum of 2%.
3. Moisture content: A maximum of 74%.
4. Crude fibre content: A maximum of 1.25%.
5. Nutritive ratio not greater than 2.0. (The nutritive ratio is the ratio of the calories obtained from fats and carbohydrates to the calories obtained from proteins.)
6. Mineral and vitamin content: In view of the divergence of opinion as to requirements, unsatisfactory methods of determination, and variability of requirements, no quantitative values are recommended, provided, however, that, where claims are made, satisfactory support of the accuracy of such claims be approved by the Referee Board.

The foregoing definitions and standards, which were formulated by a special committee of technical experts appointed by President Woods of the Institute, already have been approved by a number of the best-known manufacturers of quality dog food.

Membership in the Dog Food Division is open to establishments producing quality dog food that operate under conditions and under a system of inspection and regulation satisfactory to the Institute and also that agree to abide by

the foregoing standards and other regulations which may be prescribed by the Dog Food Division.

Effective date of the standards will be decided at an early meeting of a group of interested dog food manufacturers.

FINANCIAL NOTES

Directors of General Foods Corp. have declared an extra dividend of 45 cents a share on common stock, payable December 17, to shareholders of record November 27. The board also approved two weeks' extra compensation for employees who were in service prior to January 1, 1936, and one week's pay for those who entered service after January 1.

American Stores Co. has declared a quarterly dividend of 50 cents, payable January 2, to stockholders of record on December 15.

Quarterly dividend of 75 cents on cumulative 6 per cent preferred stock has been declared by American Hide & Leather, payable December 31, to shareholders of record on December 18.

Wesson Oil and Snowdrift has declared an extra dividend of 50 cents and a quarterly dividend of 12½ cents on common stock, both payable January 2, to stock holders of record on December 15.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, Nov. 25, 1936, or nearest previous date:

	Sales.		High.		Low.		Close.	
	Week Ended		Nov. 25.		Nov. 25.		Nov. 25.	
Amal. Leather.	1,100	4½	4½	4½	4½	4½	4½	4½
Do. Pfd.	400	33½	33½	33½	33½	33½	33½	33½
Amer. H. & L.	7,500	5½	5½	5½	5½	5½	5½	5½
Do. Pfd.	400	36½	35½	36½	35½	36½	35½	36½
Amer. Stores.	800	27½	27½	27½	27½	27½	27½	27½
Armour Ill.	22,500	5½	5½	5½	5½	5½	5½	5½
Do. Pfd.	800	81	80½	81	80½	81	80½	81
Do. Del. Pfd.	500	109½	109½	109½	109½	109½	109½	109½
Beechnut Pack.	1,200	102½	102½	102½	102½	102½	102½	102½
Boback, H. C.	75	8½	8½	8½	8½	8½	8½	8½
Do. Pfd.	60	48	45	48	45	48	45	48
Chick. Co. Oil.	5,400	20½	19½	20½	19½	20½	19½	20½
Childs Co.	17,300	12½	11½	12½	11½	12½	11½	12½
Cudahy Pack.	500	38½	38½	38½	38½	38½	38½	38½
First Nat. Strs.	3,800	56½	55	56½	55	56½	55	56½
Gen. Foods.	8,100	43½	42½	43½	42½	43½	42½	43½
Gobel Co.	3,800	5½	5½	5½	5½	5½	5½	5½
Gr. A & P								
1st Pfd.	160	120½	119½	120½	119½	120½	119½	120½
Do. New.	160	120½	119½	120½	119½	120½	119½	120½
Hormel, G. A.	300	19½	19½	19½	19½	19½	19½	19½
Hygrade Food.	1,800	4½	4½	4½	4½	4½	4½	4½
Kroger G. & B.	9,000	25	24½	25	24½	25	24½	25
Libby McNeill.	22,700	12	11½	12	11½	12	11½	12
Mickelberry Co.	2,450	3½	3½	3½	3½	3½	3½	3½
M. & H. Pfd.	160	7	7	7	7	7	7	7
Morrell & Co.	200	43½	43½	43½	43½	43½	43½	43½
Nat. Leather.	700	1½	1½	1½	1½	1½	1½	1½
Nat. Tea.	3,000	11½	11½	11½	11½	11½	11½	11½
Proc. & Gamb.	4,100	52½	52½	52½	52½	52½	52½	52½
Do. Pr. Pfd.	10	117½	117½	117½	117½	117½	117½	117½
Rath Pack.	50	33½	33½	33½	33½	33½	33½	33½
Safeway Strs.	14,900	49½	49½	49½	49½	49½	49½	49½
Do. 6½ Pfd.	50	113	113	113	113	113	113	113
Do. 7½ Pfd.	160	112	112	112	112	112	112	112
Stahl Meyer.	21,000	25½	25½	25½	25½	25½	25½	25½
Swift & Co.	2,950	32	31½	32	31½	32	31½	32
Trunz Pork.	4,600	5½	5½	5½	5½	5½	5½	5½
Do. A.	16,200	13½	13½	13½	13½	13½	13½	13½
Do. Fr. Pfd.	1,300	95	95	95	95	95	95	95
Wesson Oil.	11,600	44½	43	44½	43	44½	43	44½
Do. Pfd.	100	82	82	82	82	82	82	82
Wilson & Co.	8,000	8½	8½	8½	8½	8½	8½	8½
Do. Pfd.	500	78½	78	78½	78	78½	78	78½

PACKERS MEET ON COAST

Last of a series of regional meetings of members of the Southwestern and Western areas of the Institute of American Meat Packers was held in Spokane, Wash., on November 21. The meeting was called by A. L. Capps, local chairman of the Spokane area.

Previous to the meeting in Spokane, a regional meeting was held in Seattle on November 19, under the direction of F. A. Danielson, regional chairman for the Northwestern region and a member of the Institute's Board of Directors. Wm. Whitfield Woods, president of the Institute, was present at both meetings, along with J. H. Moninger, director of the Northwestern office of the Institute.

Those present at the meeting at Spokane included Geo. A. Campbell, A. L. Capps and E. M. Luke, Armour and Company, Spokane; W. H. Bristol, Bristol Packing Co., Lewiston, Idaho; H. A. Mady and K. J. Maxwell, Carstens Packing Co., Spokane; A. E. Hagan, Hagan & Cushing, Moscow, Ida.; Joe Lagae, Home Packing Co., Spokane; Frank Bonin, R. S. Hathaway, Jack Lewis and Ken Speers, Lewis & Co., Spokane; W. W. Rucker, Swift & Co., Spokane; C. McDonald, United Dressed Meats Co., Spokane; F. M. Lowden, jr. and A. E. McLeod, Walla Walla Meat & Cold Storage Co., Walla Walla, Wash.

Forty packers attended the Institute's regional meeting at Seattle. Those present included M. Gordon, Hugo Jassny and Louis Warren, Acme Packing and Provision Co., Seattle; Meade Hadley, M. S. Moss and Walter Watson, Armour and Company, Seattle; Herman Karlen, Armour and Company, Tacoma; Tom Carstens, F. A. Danielson, G. W. Haaker, L. R. Lahey, C. C. Lawrence, L. E. McKendry, R. E. Pirie and Harold Ronquist, Carstens Packing Co., Tacoma; Emmett Shew, Carstens Packing Co., Seattle; F. B. Carter, Wm. Ellis and W. H. Smith, Frye & Co., Seattle; Henry Coffin and J. C. Herberger, Gibson Packing Co., Yakima; H. A. Kurtzman, O. B. Joseph, Wm. Moran, Almon Ray Smith and Leo H. Steinhauer, James Henry Packing Co., Seattle; Max Mondschein and J. H. Unicume, Geo. A. Hormel & Co., Seattle; E. A. Graves and Tom Kelley, Rath Packing Co., Seattle; S. Forster, O. A. Dittbrenner, W. R. Grunewald and T. A. Maloney, Swift & Co., Seattle; F. S. Sandoz, Swift & Co., Tacoma; J. R. Modahl, Swift & Co., Hoquiam; O. K. Lucas and A. O. Nelson, Swift & Co., San Francisco.

CONTINENTAL CAN SALES

F. Gladden Searle, recently made vice president in charge of sales for the Continental Can Co., announces the appointment of E. S. Linville and James F. Cole each as assistant general manager of sales, Mr. Linville at New York and Mr. Cole at Baltimore. E. J. O'Connor and L. J. La Cava have each been appointed assistant general manager of sales in the general line division.

PRACTICAL POINTS



for the Trade

Pork Sausage Pointers

Winter spells opportunity for the manufacturer of good pork sausage. However, few products the packer makes are so critically examined by the consumer as pork sausage. It is essential that a good product be made, since the consumer may judge the quality of a whole line by the characteristics of this single item. A Northwestern packer writes:

Editor THE NATIONAL PROVISIONER:

We were not quite satisfied with our pork sausage sales last winter and are wondering if you could help us. We used a 50 per cent lean and 50 per cent fat formula. Demand for our product was very erratic, dealers reporting that their customers seemed to like the sausage on first trial but were sometimes lukewarm toward it on the second order. We admit that we were sometimes unsuccessful in getting just the flavor we wanted in each batch of sausage.

It appears that this packer must adopt and undeviatingly follow a specific formula and processing method if he is to build and keep a good pork sausage business.

MEAT MATERIALS.—Fresh pork sausage requires fresh pork trimmings, those from the previous day's kill being the most desirable. Frozen trimmings should not be used. There are several sources of good fat and lean trimmings in the hog carcass, among which may be mentioned the loin, back fat, ham butt, shoulder and blade. Pork cheek meat should not be used.

Between 50 and 75 per cent lean meat may be used in the formula, depending on available materials, the sausage maker's custom and the preference of consumers. In general, however, there should be enough lean so that it predominates in the mixture. The gray or whitish color of a sausage containing too much fat does not appeal to the housewife, nor does she become a repeat customer for a product which fries away in the pan.

FLAVOR.—Careful selection of trimmings is necessary if the texture, appearance and taste of the meat are to be uniform and delicious. However, flavor depends to a large extent upon the seasonings used. Plain ground meat and sausage differ in the flavor which is given the latter by the use of spices, herbs and salt. These are not put in the product to camouflage it but to make it delicious and appealing.

Consumers in different localities have their flavor preferences and also their dislikes and the wise sausage maker will conform to the desires of his public. It may take some research and testing among a cross-section of that public to determine just what it does want. But once consumer preference has been de-

termined the sausage manufacturer should stick to that seasoning formula until there are real indications that a change is desirable.

Perhaps this inquirer's sales difficulties are partially due to his failure to adopt a standard seasoning formula and to stick to it. Sometimes such a formula may be prescribed but workmen fail to carry it out rigidly. Or, the cleaning up of an old supply of spices and the beginning of a new one may result in two batches of sausage with dissimilar flavors.

MODERN SEASONING PRACTICE.—Because many packers realize that the consumer wants tomorrow's sausage to taste like yesterday's, they have adopted the use of ready prepared seasonings or specially prepared seasonings, as manufactured by reputable firms. The flavor imparted to the meat by such balanced seasonings is always the same. Moreover, there can be no variations in flavor such as are produced when a workman adds 2 oz. of one type of spice to a 200-lb. batch of sausage, instead of the 1 oz. the formula calls for.

The sausage manufacturer can produce an appetizing product with any of the following seasoning formulas, varying them to fit in with preferences in his own locality.

Per 100 lbs. of meat:

FORMULA NO. 1

2 lbs. flake salt
7 oz. granulated sugar
2 oz. nutmeg
1½ oz. Jamaica ginger
1½ oz. rubbed sage
6 to 7 oz. white pepper

FORMULA NO. 2

2 lbs. flake salt
6 oz. granulated sugar
3 oz. black pepper
1 oz. white pepper
2 oz. Jamaica ginger

FORMULA NO. 3

2 lbs. flake salt
6 oz. granulated sugar
1 oz. mild chili pepper
2 oz. black pepper
3 to 4½ oz. rubbed sage

EDITOR'S NOTE.—Good meat materials and seasoning are wasted if pork sausage is improperly processed and handled. In later discussions THE NATIONAL PROVISIONER will deal with chopping, mixing, stuffing and handling of pork sausage.

TALLOW YIELDS

A small Western packer who is considering adding a rendering unit to his plant writes:

Editor THE NATIONAL PROVISIONER:

What yields of tallow may we expect from rendering various packinghouse by-products and shop scrap?

The yields secured will vary somewhat on account of the different factors which enter into the rendering process. Following are some typical yields, expressed as percentages of the weight of raw materials rendered, from products frequently tanked in the packinghouse:

	Pct. Tallow
Beef paunches	6.8
Beef reeds	12.5
Cow udders	19.9
Beef livers	1.0
Beef hearts	5.0
Beef casing machine fat	29.1
Beef pecks	1.2
Beef casings	7.5
Calf tripe	2.5
Sheep heads	4.8
Sheep tripe	5.0
Hog casing ends	12.5
Hog bung trimmings	31.3

Sausage Spoilage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition. Both can be prevented.

THE NATIONAL PROVISIONER has made a reprint of its information on "Sausage Spoilage." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 10c stamp.

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407 So. Dearborn St., Chicago, Ill.
Please send me reprint on "Sausage Spoilage."
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Dry cured hams are a fancy product. The process is simple. How to dry cure hams is explained fully in "PORK PACKING," The National Provisioner's textbook on pork processing.



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STEAM and POWER SAVING SERVICE

*for the
Meat Packing and Allied Industries*

WILL SHOW YOU HOW

packers are saving from 10 to 40 per cent on powerhouse costs. This reference handbook should be in the hands of every packer, because the steam and power departments of most meat plants offer one of the greatest possibilities for showing profits.

Alert packers are making extensive changes in their power plants—because they have found that the savings they can make are startlingly large! Many of these new installations are paying for themselves in from 3 to 5 years.

How they are doing it, cost of installations, dividends realized from the investment and important data for analyzing the status of your own plant—all are contained in this binder. Unbiased engineers and authorities on costs have given fully from their experience in the reprints of important articles on steam and power operations which have appeared in *THE NATIONAL PROVISIONER* since April, 1933.

Surveys of typical plants, bulletins on plant conditions, analyses of boiler firing methods, fuels in use, statistical breakdowns and many other phases of the subject are covered in the 124 pages of reprinted articles and the 15 pages of bulletins and surveys.

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407 South Dearborn Street, Chicago, Illinois

Steam and Power

Savings in the Meat Plant Made Possible by Efficient Equipment and Operation

DO YOU WEIGH YOUR ASHES?

By W. F. Schaphorst, M. E.

Probably your ashes weigh more this year than they did last? Or do they weigh less? Have you ever weighed the ashes that drop through the grate bars of your furnaces? Without giving it much thought, it may seem like a ridiculous thing to do, because of what value are ashes?

We are usually told to weigh the coal burned and to keep a strict account of all water used in the boilers, so as to determine whether or not we are getting the same good grade of coal that we always got. That is true, but a simpler method is to weigh the ashes. It is the ash content, usually, that determines the calorific value of a coal. Very often coal from the same mine shows a widely differing ash content, therefore it is logical to keep tab on the refuse, because the refuse costs just as much per pound as the good combustible matter.

It is quite possible, also, that a little experimenting along this line will do your plant some good. Try different coals of the size suitable for your furnaces and grates, and the one with the least ash content which sells at a low price should show pretty good results. Later this can be "double checked" by noting how well the coal evaporates the water. It is not difficult, and it may be worth while to work out a simple method of this kind that will tell you—year in and year out—just how well your coal and your boilers are performing.

ENGINES IN MEAT PLANTS

Most packers are familiar with the newer dry rendering systems in which a steam engine is used to drive the melter shaft, and the exhaust steam from which is used in the melter jacket. This is but one of the services to which small engines may be put in the meat packing plant to reduce the cost of purchased power.

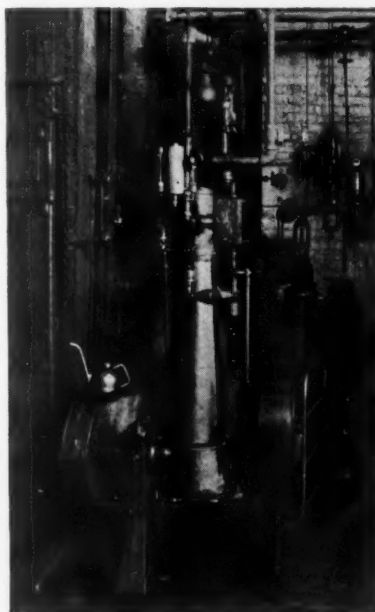
One packer uses an engine to operate a hog dehairing machine. The exhaust steam heats the water in the hog scalding vat.

In both of these cases there has been applied on a small scale a principle applicable to the plant as a whole—generation of power as a by-product of the processing steam demand. Both on the rendering tank and the hog dehairing machine heat and power are required

to perform the respective processing operations.

The heat is used after it has generated power. In each case heat content of the exhaust steam is probably in the neighborhood of 90 per cent as great as heat content in the steam delivered to the engines. Under such circumstances the cost of power is very small.

There are many other uses to which the steam engine can be put in the meat packing plant to reduce cost of purchased power, as well as to generate all of a plant's power needs. Used for driving air and ammonia compressors, stokers, fans, pumps, etc., the steam engine produces power at a cost represented by fixed costs and operating expenses—providing, of course, there is use for the exhaust steam.



POWER AS A BY-PRODUCT

This small engine drives the stoker in a meat plant. This is but one of the uses to which this type of drive can be put in the packinghouse to reduce the cost of purchased power. In this case the exhaust steam from the engine, at 3 lbs. back pressure, is used to heat boiler feed water.

There seldom is any trouble putting exhaust steam to work, however, for heating boiler feed water, buildings, smokehouses, for cooking etc. In fact, in most meat plants demand for low pressure steam exceeds the ability of generating equipment to provide it, even were all the plant's power requirements made instead of being purchased.

Whenever a packer can do so, his greatest saving in power will be made when he generates all of the electrical energy required for plant equipment operation as a by-product of the processing steam demand. But when, for any

reason, he cannot install engines and generators, or turbo-generator sets, for generating electrical power he might consider the engines for individually driving some equipment. If he cannot make the greatest possible saving he can, in this manner, at least make substantial reductions in his cost of purchased power.

BOILER EFFICIENCY

In surveys by THE NATIONAL PROVISIONER of packinghouse power plants it was not unusual to find packers and power plant operating men who judged combustion efficiency by the amount of smoke—or lack of it—coming out of the stack.

Most complete combustion of fuel is obtained when the exact amount of air at the proper temperature is supplied at the point where the volatile gases from the coal should be burned. Lack of sufficient air will cause some of the gases to pass out of the stack unburned. Observing smoke issuing from the stack, therefore, may give an approximate idea of the efficiency of combustion, so far as it applies to lack of air. Dense, black smoke is, of course, an indication of inefficiency.

But lack of smoke never is an indication of perfect combustion. Smoke may be thin or lacking when an excess of air is supplied to the fire, and losses caused by excess air may be as great as those resulting from not enough air.

The only satisfactory way in which to properly regulate the amount of air supplied to a fuel bed is through the information supplied by a CO₂ analysis. Instruments are available for making such analyses and recording the percentage of CO₂ in the flue gases. Such a continuous record supplies the guide to enable the fireman to regulate the air through the fire bed to secure the mixture that will result in most complete combustion.

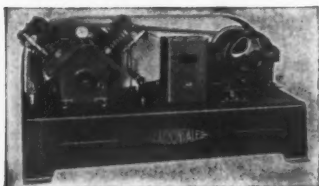
In a boiler room operated without instruments, losses due to heat dissipation up the stack may amount to 20 or 30 per cent of the total heat in the fuel. With proper boiler operation this loss can be reduced to 15 per cent or less.

BOILER AIR LEAKS

Air which enters the boiler setting—except through ash pit doors—cools down boiler heating surfaces, reduces boiler efficiency and increases cost of generating steam. Boiler settings, therefore, should be kept tight.

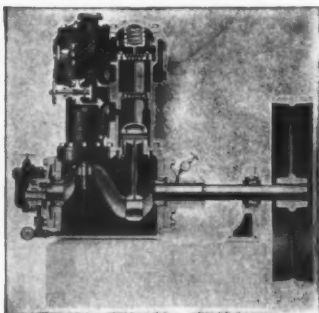
A lighted candle is a simple means of locating air leaks in boiler settings. When held close to the brickwork the flame will be drawn in wherever there is an air leak. Another method of detecting air leaks is to keep the setting whitewashed. Leaks will be apparent from the dust which settles about the opening.

REFRIGERATION EQUIPMENT for EVERY MEAT PLANT REQUIREMENT



CARBONDALE

- Small units for small plants; $\frac{1}{4}$ to 20 tons capacity; methyl chloride or freon

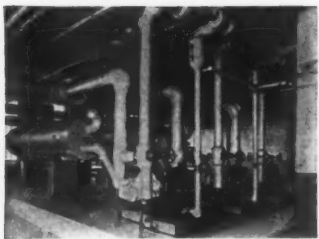


- Vertical duplex single acting compressors, 2 to 60 tons capacity; ammonia or freon; belt drive or direct connection; tapered roller bearings

FEATHER VALVES



The only refrigeration compressors equipped with the well-known Feather Valve, assuring maximum efficiency as well as quiet operation



- A typical Carbondale horizontal brine cooler installation, in a meat packing plant



- Horizontal ammonia compressors, 50 to 500 tons capacity; electric, diesel or steam engine drive

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COLD AIR UNITS
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Cork Insulation Company's trained engineers supervise and direct all operations. Corinco Corkboard, Corinco Cork Pipe Covering and Corinco Cork Machinery Isolation are installed swiftly, economically and permanently.

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It's proved and approved by users everywhere. Get bulletin today on Jamison-Built Cold Storage Doors for your plant.

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Branches in All Principal Cities

REFRIGERATION ☆

and Air Conditioning

SMOKED Meats

Savings in Hanging Room by Air Conditioning

IN A large Chicago plant there is a smoked meat hanging room 150 ft. long and 86 ft. wide. About 100,000 lbs. of smoked cuts are brought into this room each day—approximately 60,000 lbs. during the morning and 40,000 lbs. in the afternoon. Product may remain in the room from 24 to 48 hours depending on sales.

This room was recently air-conditioned with two units equipped with heating and cooling coils. These are installed in diagonal corners, with the diffusers set to distribute chilled or heated air—as the case may be—to every portion of the room. The aim is to maintain a uniform temperature of about 65 degs. F., and a relative humidity of 70 to 75 per cent.

Saving Shrink

This temperature will quickly "firm up" product brought into the room directly from the smokehouses, and will reduce fat drip—and consequently shrink—below what occurred previously, when the meats were permitted to hang in the smokehouse alley to cool. A humidity of 70 to 75 per cent has been found to be about right to maintain smoked products in best condition.

Unit coolers are of the spray type, clear water instead of brine being used for the sprays. The steam coil is located above the brine coil inside the unit cooler casing. Both steam and brine coil temperatures are thermostat-controlled.

During the day there often is enough sensible heat in the hot product to maintain a dry bulb temperature of 65 degs. Heat therefore is not usually required during this time. However, should the room become too warm or too cool, the units would automatically raise or lower the temperature.

Cooling or Heating

Some interesting problems had to be solved in designing this air-conditioning installation. Naturally the units have to be of sufficient size to handle maximum heating or cooling conditions, and they have to be flexible enough in operation to maintain required conditions of temperature and humidity on days when perhaps half as much warm meat as

usual is brought into the room, and on Sundays and holidays.

In such instances, of course, sensible heat in the product is not sufficient to maintain the required room temperature of 65 degs., particularly when the outside temperature is low. The principal function of the unit then is to heat rather than to cool.

At all times, however, dew point temperature of air is cooled down to 51 degs. F., to prevent moisture condensation on the product. It will be seen, therefore, that even though the principal function of the units at any time is to increase the room temperature, the cooling sprays are in service. In fact, all of the air passing through the units is cooled, whether or not it is later heated before being distributed throughout the room.

Will Pay for Itself

The system has worked perfectly since it was installed, and has been the means of making a material saving in shrink, as well as maintaining product in perfect condition, regardless of outside temperature and humidity conditions. Its cost will be returned in a short time, it is estimated, in tangible and intangible savings.

REFRIGERATION NOTES

Wenatchee Cold Storage Co. has been

formed at Wenatchee, Wash., to operate the Davis cold storage company plant.

A cold storage plant is being installed in connection with the Hotel Whiting, Berlin, Wis.

A new cooling system has been installed in the city abattoir at Union, So. Car.

Cold storage plant for Johnson County, Kansas, is being considered by farm organizations. It would be financed as a cooperative enterprise with the aid of the Federal Resettlement Administration.

A. L. Crabtree, Riceville, Ia. will build a modern refrigerated locker plant.

Weston Ice & Cold Storage Co., Weston, Mo., plans repairing and altering plant and cold storage building.

Carl Chelstrom, Randolph, Kan., is installing a new cold storage plant.

COLD STORAGE LOCKERS

There are in operation west of the Mississippi River no less than 1,500 cold storage locker plants, according to one investigator, and the number is growing steadily. Most of these plants are providing full processing and storage facilities for meats, fruits and vegetables. At least one consulting engineering firm is specializing in the design and construction of these plants.



DELIVERS MEATS AND SAUSAGE IN GOOD CONDITION

Temperatures of 35 to 40 degs. Fahr. are held in this new truck of the Drummond Packing Co., Eau Claire, Wis. It is one of a fleet distributing fresh and cured meats and sausage. Cooling is done with ice and salt. Roof is insulated with 3 in. of Dry-Zero blanket and sides with 2½ in. of the same material. Two inches of cork are built into the floor. Body by R. H. Gray Body Co., Austin, Minn.

WEST CARROLLTON GENUINE VEGETABLE PARCHMENT

Forty years is a long time to be in one kind of business—in these days of change and new wants. But in all that time and today the leaders still choose Genuine Vegetable Parchment. Its distinctive necessary qualities are designed solely for the sanitary protection of good products. Your reputation is tied up in each package on the consumer's table—not in how pretty a display the dealer can make. Think it over.

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PARCHMENT COMPANY**
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OUR 40th YEAR SERVING THE FOOD INDUSTRY

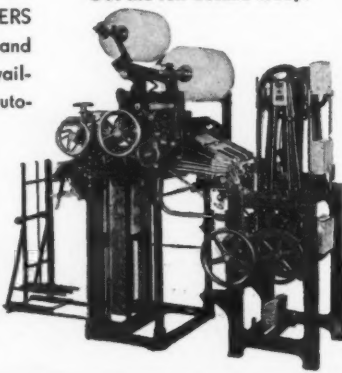


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Equipment*

PETERS Senior Forming & Lining Machine. Handles 60 or more cartons per minute; no operator required. Other PETERS Machines for folding and closing cartons, all available with or without automatic feed. *Write!*

PETERS guarantees speedy and efficient packaging! We can show you the way to increased economy in all your packaging operations, lead you to lower costs through savings in time, labor and overhead. *Get the full details today.*

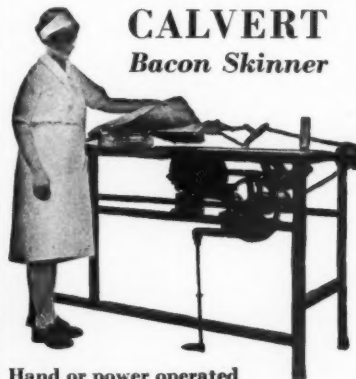


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MACHINERY CO.**
4700 Ravenswood Ave.
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CUTTING COSTS—BUILDING PROFITS! — *in* *more than 225 plants*

To determine the efficiency of a machine find out who uses it. More than 225 shrewd packers, intent on cutting costs, have installed CALVERT Bacon Skinners—as many as 50 and 75 in some plants! There must be a reason for such popularity—write for details!

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Hand or power operated

A List of Users that runs from A to Z
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Illinois Meat Co.
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John Morrell & Co.
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Wilson & Co.
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and over 200 others

THE CALVERT MACHINE CO.
1606-08 Thames St. Baltimore, Maryland

PROVISIONS AND LARD ★

WEEKLY MARKET REVIEW

THERE was a more active, and, on the whole, a stronger market for hog products this week. Prices backed and filled for a time under hedging pressure and influenced by the price movements in corn. At mid-week, when the hog run subsided a little, commission house demand broadened and lard advanced rather easily in spite of realizing before the holiday and active selling on a scale up in lard by packinghouse interests. The July lard delivery established a new high for the season.

A good part of the buying again this week was credited to houses with eastern connections. For some time an important long Eastern account has been built up in the market and one which is likely to carry throughout the summer. This absorption is predicated on reduced hog numbers in the country. The tendency is to ignore the present attitude of hog raisers to market freely on account of the unsatisfactory corn hog ratio. In fact, the buying is based on a belief that it will not be profitable to feed hogs corn at the present levels and that there is little likelihood of any plentiful supplies of corn or other feeds until another crop is raised.

Volume To Fall

The U. S. Department of Agriculture predicts there will be a falling off in hog arrivals sooner or later. In this connection the Department estimated that the number of hogs for slaughter during the 12 months beginning Oct. 1, 1936 would be from 10 to 15 per cent larger than in the two preceding years, but probably 20 per cent less than the average for the five years prior to 1934-35. Last year slaughter totaled 31,022,000 head; two years ago, 30,680,000 head, and 45,354,000 three years ago. The department expects the hog-corn price ratio to continue unfavorable for hog production until the spring of 1937. Therefore, the department looks for smaller pig production in 1937 than in 1936.

The corn hog ratio has lately fallen to 8.6 bu. After the drought of 1934, the ratio dropped to a record low of 5.9 in December, 1934. A shrinkage in hog production, slaughter and lard stocks followed this shortage. Then the ratio gradually improved to reach a high of 17.7 bu. in the spring of 1936. This fall, however, the ratio dropped to 8.3 bu., recovered to 9.2 and has since receded to 8.6.

Receipts of hogs at the 11 leading markets last week totaled 580,900 head, the largest for the season so far. Receipts at the Western packing points for the week totaled 603,900 head, against 464,500 head the previous week, and 306,600 the same week last year.

The average price of hogs this week was 9.50c compared with 9.60c the previous week, 9.40c a year ago, 5.70c two years ago and 3.70c three years ago.

The question of the future price trend is dependent on the movement of hogs to market and the extent of cash trade. The number of hogs in the country has undoubtedly been lowered considerably and the feeding ratio is not profitable. On the other hand, business conditions as a whole continue to show improvement so that consumption should at least be maintained if not enlarged over the recent experiences.

If the number of hogs coming to market falls off materially in the near future, as some close observers predict, and should the demand continue the same or enlarged, there will be no burdensome supplies to take care of these demands.

PORK.—Demand at New York was fair and the market was steady and unchanged, with mess quoted at \$31.00 per barrel; family, \$31.00 per barrel, fat backs, \$22.25@22.40 per barrel.

LARD.—Demand was fair and the market strong at New York with prime western quoted at 12.10@12.30c; middle western, 12.00@12.10c; New York City tierces, 11¼@11½c and tubs 12¼@12½c; refined Continent, 12¼@12½c; South America, 12½@12¾c; Brazil kegs, 12¼@12½c. Compound was lifted ¼c at New York to 12¼c in car lots and 12½c for smaller lots.

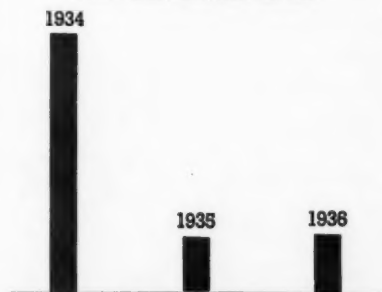
At Chicago regular lard in round lots was quoted at 5c under December, loose lard at 50c under December and leaf lard at 90c under December.

(See page 32 for later markets.)

BEEF.—Demand was fair and the market steady and unchanged at New York with family quoted at \$17.00@18.00 per barrel.

LARD EXPORTS

First 9 mos., 1934, 1935 and 1936



Lard exports in the first 9 months of 1936 were about 5 per cent greater than in the like period last year, but far below 1934.

Hogs and Fats Abroad

Europe Less Dependent on U. S. for Pork Meats and Lard

EUROPE'S need for pork supplies from outside will be less in closing months of 1936 and in 1937 than during the winter of 1935-36, because of generally increased hog numbers in European countries, according to the U. S. Bureau of Agricultural Economics. While pork supplies will be larger, there will be no general improvement in the lard and pork-fat situation and with the prospect of reduced exports of American lard in 1937, total lard supplies in Europe will probably be smaller than in 1936.

A summary of the bureau's report on the hog and fat situation in Europe follows:

UNITED KINGDOM.—Increased output of British bacon factories has lessened dependence on imported supplies. Proposed increases or decreases in quotas will not mean much to the United States since 1936 shipments have been under permitted amounts. Although the United States has practically withdrawn from trade in chilled and frozen pork, British imports in 1936 have reached record proportions, with supplies coming largely from Australia and New Zealand.

Marked decline in shipments of lard to England from the United States and the Netherlands has brought total lard imports for the first 9 months of 1936 to the lowest level in years. Increased imports of competitive oils and fats have approximately offset smaller lard imports. Use of vegetable and marine oils is regarded as a replacement of lard, rather than a shift in demand, but if too long continued might make it difficult for lard to regain its position. British trade believes interest of American exporters might best be served if competitive lard from other countries filled the gap until the United States again had normal supplies.

POLAND.—Total hog numbers in Poland, now an important supplier of pork products to the United States, show an increase of about 5 per cent. Further expansion is probable since Poland has the most favorable feed situation of any North European country. Increased exports of carcasses, hams and lard have been maintained. Effect of currency devaluation on pork exports is not yet clear but devaluation of the Polish currency might eliminate need for export subsidies.

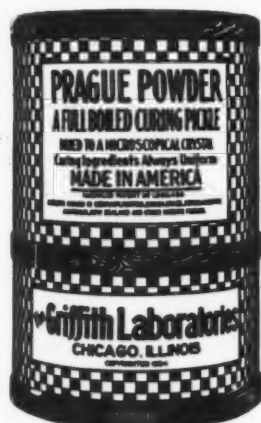
GERMANY.—Hog numbers have been at a high level but slaughter during the summer was small because of shortage of feeds for finishing and reg-

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for HAMS—for BACON

Let Us Reason Together: If Meats Can Be Cured Better with PRAGUE POWDER why not adopt the PRAGUE POWDER Method?

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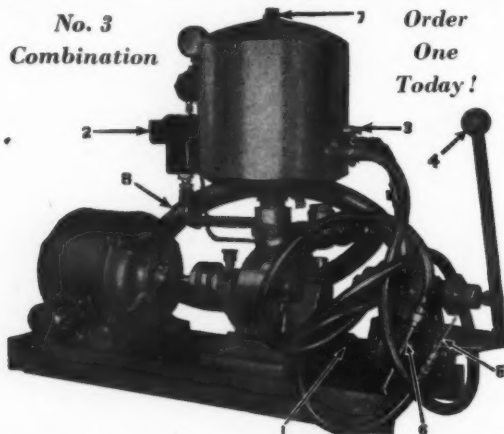


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BIG BOY ELECTRIC PICKLE PUMP

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Combination



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One
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Go down to your pickle cellar and look at
your Pickle Pumps.

Our BIG BOY control measuring device is
what you need. It measures 2 oz. or 3 oz.
or any given amount at each stroke.

**THE GRIFFITH
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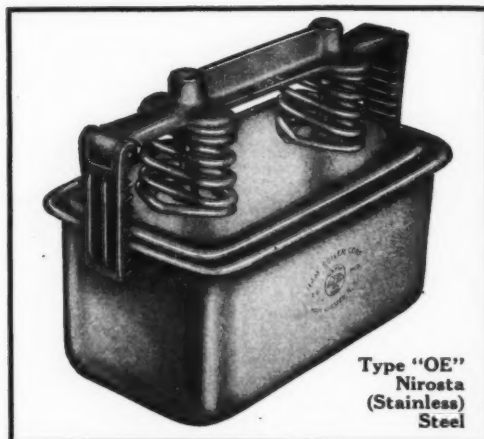
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THE BEST OF HAM BOILERS

*and the best of boiled
hams go hand in hand*



Type "OE"
Nirosta
(Stainless)
Steel

When you find superior quality boiled hams with fine flavor and appetizing appearance, undoubtedly you'll learn that they were produced in ADELMANN Ham Boilers!

The reason is, only ADELMANN offers the combined advantages of self-sealing, non-tilting cover, and elliptical yielding springs with their wide variable pressure. Hams cook in their own juice, shrink is definitely reduced, flavor and quality are greatly improved. Operating and maintenance costs are minimized. Hams produced with ADELMANN Ham Boilers really sell!

ADELMANN Ham Boilers are made of Nirosta (Stainless) Steel, Monel Metal, Cast Aluminum and Tinned Steel—the most complete line available. Liberal trade-in schedules permit worn or obsolete retainers to pay a substantial part of the cost of equipping with new ADELMANN Ham Boilers—"The Kind Your Ham Makers Prefer."

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Chicago Office: 332 S. Michigan Ave.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 13 Bow Lane, London—Australian and New Zealand Representatives: Gellin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

ulations forbidding slaughter at less than 180 lbs. Meat consumption reached a new low of 6.35 lbs. per capita in August. Accumulation of slaughter hogs on farms in semi-finished condition points to heavy slaughter during the last two months of 1936. It may be difficult to move pork into consumption at the Nazi government's fixed prices. It is probable that domestic lard and pork-fat supplies will exceed those of any previous winter. High prices for butter, lard and better grades of margarine have increased demand for cheap margarine, and supplies of the latter appear to be weakest point in fat situation.

CZECHOSLOVAKIA.—Domestic supplies of meat and fat are low and the government is increasing imports of cattle, hogs and fat from clearing countries. It is unlikely that measures which may be adopted by the government will result in any marked increase in importation of American lard. Czechoslovakia's foreign trade policy has been to give preference to clearing countries.

DENMARK.—Heavy hog slaughter is expected during the winter, spring and summer of 1936-37, probably far in excess of demand. Surplus of hogs is due to the failure of control measures which worked well during stable periods but not during a time of expanding production.

SOVIET UNION.—The July 1 hog census indicates a further sharp increase in hog population to about 33,800,000 head. The second 5-year plan calls for a total of 31,500,000 on January 1, 1937. There is usually a decline in

hog numbers between July and December and it is believed that such liquidation will take place again this year to adjust hog numbers to feed supplies.

Hog Cut-Out Results

SLIGHTLY higher prices for good hogs and some weakness in the price of certain green cuts and lard resulted in a lower cut-out profit than that shown for hogs a week ago. Loins, hams, picnics and lard were slightly lower during the first three days of the current week than the average of the four-day period a week ago, while good butcher hogs weighing 220 lbs. and over were strong to 10c higher. The fresh pork trade showed the influence of the holiday as did shipping orders for live hogs.

Receipts at the principal markets showed some curtailment when compared with those of recent weeks, and the supply of pigs, light lights and sows continued to decrease. There were more hogs weighing 225 lbs. and up, prices on these weights for good kinds showing little day to day variation. Top for the week at Chicago was \$9.85, paid for well finished butchers weighing 240 to 255 lbs., although the bulk of these weights moved at \$9.75 to \$9.80.

While some price weakness was evident in green meats, there appeared to be no pressure on the market and offerings generally were light, attributable to a realization that shorter hog runs

are in prospect and that demand for most cuts is likely to improve.

The test worked out on this page is based on prices of live hogs and green meats prevailing at Chicago during the first three days of the week, the fourth day of the usual period covered being the Thanksgiving holiday. Representative costs and credits are used.

SEPTEMBER MEAT EXPORTS

Meat exports during September, 1936:

	Quantity, lbs.	Value.
Pork, fresh or frozen:		
Carcasses	67,917	\$ 8,513
Loins and other cuts.....	187,854	26,399
Hams and shoulders, cured....	1,910,155	426,650
Bacon	404,048	68,856
Cumberlands and Wiltshires...	211,587	29,242
Other cured pork.....	881,564	94,619
Sausage, not canned.....	104,133	20,622
Beef and veal:		
Fresh or frozen.....	410,445	82,401
Pickled or cured.....	922,644	78,032
Mutton and lambs.....	38,971	8,008
Sausage ingredients, cured....	249,080	21,880
Fresh, frozen or cured:		
Kidneys	707,806	93,219
Livers	154,164	22,539
Tongues	400,449	60,681
Poultry and game, fresh.....	167,516	32,938
Total	6,758,333	\$1,054,590

In addition, there was shipped to insular possessions 2,450,898 lbs. of fresh and cured pork; 376,225 lbs. of sausage; 505,577 lbs. of beef and veal; 104,641 lbs. of lamb and mutton and 72,300 lbs. of meat specialties.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per cent live wt.	Price per lb.	Value per cwt. alive.		Per cent live wt.	Price per lb.	Value per cwt. alive.		Per cent live wt.	Price per lb.	Value per cwt. alive.
180-220 lbs.				220-260 lbs.				260-300 lbs.			
Regular hams	14.00	17.8	\$ 2.49	13.70	18.3	\$ 2.52	13.30	18.8	\$ 2.50		
Picnics	5.60	12.5	.70	5.30	12.0	.64	5.00	11.8	.59		
Boston butts	4.00	15.6	.62	4.00	15.6	.62	4.00	15.6	.62		
Loins (blade in).....	9.80	15.9	1.56	9.50	15.8	1.50	9.00	15.5	1.40		
Bellies, S. P.....	11.00	18.2	2.00	8.70	18.0	1.57	3.50	17.7	.62		
Bellies, D. S.....	3.00	15.3	.46	9.00	15.3	1.38		
Fat Backs	2.00	8.8	.18	4.00	9.2	.37	5.00	10.3	.52		
Plates and jowls.....	2.50	9.7	.24	2.50	9.7	.24	3.00	9.7	.29		
Raw leaf	2.00	10.8	.22	2.10	10.8	.23	2.00	10.8	.22		
P. S. lard, rend, wt.....	10.60	11.3	1.20	10.40	11.3	1.18	10.50	11.3	1.19		
Spareribs	1.50	11.2	.17	1.50	11.2	.17	1.50	11.2	.17		
Trimnings	3.00	10.0	.30	2.80	10.0	.28	2.70	10.0	.27		
Feet, tails, neckbones.....	2.0008	2.0008	2.0008		
Offal and misc.....404040		
TOTAL YIELD AND VALUE.....	68.00		\$10.16	69.50		\$10.26	70.50		\$10.25		
Cost of hogs per cwt.....		\$ 9.46			\$ 9.72			\$ 9.70			
Condemnation loss.....		.05			.05			.05			
Handling & overhead.....		.50			.42			.40			
TOTAL COST PER CWT ALIVE..		\$10.01			\$10.19			\$10.15			
TOTAL VALUE		10.16			10.26			10.25			
Profit per cwt.....		.15			.05			.10			
Profit per hog.....		.30			.12			.28			

Week ending November 28, 1936

Page 23

"The Man You Know"



"The Man Who Knows"

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Call Mayer for Help!

Pork Sausage Profits

depend on flavor! The surest way to get the finest flavor in your pork sausage is to use H. J. Mayer Pork Sausage Seasoning. It makes pork sausage taste better, sell better, bring greater profits. *It costs no more to use!*

The principals of this organization are men who are thoroughly familiar with the problems of the sausage kitchen and curing room. They have wide experience in the field. They can show you how to put new life in your regular line, and create profitable new products through the proper use of Mayer Seasonings and Neverfail Cure. Write for full details today!

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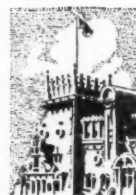
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CHICAGO, U. S. A.

New York, London, Hamburg, Sydney, Toronto, Wellington, Buenos Aires, Tientsin

PORK PRODUCTS EXPORTS

To	PORK		
	Week ended Nov. 21, 1936.	Week ended Nov. 23, 1935.	Nov. 1, 1936.
Continent	15
Total	15

BACON AND HAMS

	M lbs.	M lbs.	M lbs.
United Kingdom.....	729	580	2,899
Continent.....	2
West Indies.....	2,914
Total	729	580	2,914

LARD

	M lbs.	M lbs.	M lbs.
United Kingdom.....	517	478	6,910
Continent.....	204	118	339
8th and Ctl. America.....	48	48
West Indies.....	196	1	421
Total	965	597	7,718

TOTAL EXPORTS BY PORTS

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York.....	474	356
Boston.....	244
New Orleans.....	368
Montreal.....	730	965
Total week.....	809	2,846
Previous week.....	1,384	4,968
2 weeks ago.....	586	596
Cor. week 1935.....

SUMMARY NOV. 1, 1935 TO NOV. 21, 1936

	1936.	1935.	Increase.	Decrease.
Pork, M lbs.....	3	5	2
Bacon and Hams, M lbs.....	2,913	2,756	157
Lard, M lbs.....	7,717	4,796	2,922

MEAT IMPORTS AT NEW YORK

For week ended November 20, 1936:

Point of origin	Commodity.	Amount Lbs.
Argentina—Cooked hams.....	207
—Canned roast beef.....	56,340
—Canned corned beef.....	153,000
—S. P. pork bellies.....	1,000
—Smoked sausage.....	2,749
Brazil—Jerked beef.....	3,042
—Canned corned beef.....	270,060
Canada—Smoked bacon.....	5,052
—Fresh pork cuts.....	25,439
—Pork sausage.....	1,108
—Fr. beef livers.....	8,720
—Smoked pork loins.....	368
—Smoked pork shoulders.....	4,723
Czechoslovakia—Cooked ham.....	3,154
—Cooked sausage.....	25
Denmark—Smoked sausage.....	2,772
—Cooked ham.....	5,751
—Cooked sausage.....	1,425
—Liverpaste (tinned).....	534
England—Meat paste (tinned).....	843
Estonia—Cooked ham.....	7,588
France—Liverpaste (tinned).....	193
Finland—Cooked sausage.....	2,500
—Smoked sausage.....	693
Germany—Oxmouth salad.....	487
—Smoked ham.....	1,173
—Smoked sausage.....	855
—Cooked sausage.....	220
Holland—Cooked ham.....	35,900
—Smoked ham.....	2,702
—Smoked sausage.....	440
Hungary—Smoked sausage.....	2,646
—Cooked ham.....	44,001
Irish Free State—Smoked bacon.....	17,298
Italy—Smoked ham.....	3,706
Lithuania—Fr. pork butts.....	492
—Cooked picnics.....	2,000
Poland—Cooked hams.....	245,293
—Bouillon.....	500

CANNED MEAT EXPORTS

Canned meat exports in September, 1936:

Exports	Quantity, lbs.	Value.
Canned beef.....	149,472	\$ 41,891
Canned pork.....	593,531	220,586
Canned sausage.....	89,678	25,377
Other canned meats.....	118,970	29,788
Total.....	851,651	\$317,642
To insular possessions.....	389,773

Week ending November 28, 1936

CHICAGO PROVISION MARKETS

Reported by The National Provisioner Daily Market Service

FUTURE PRICES

SATURDAY, NOVEMBER 21, 1936.

	Open.	High.	Low.	Close.
LARD—
Dec.	11.72½	11.72½	11.67½	11.70b
Jan.	11.82½	11.82½b
Mar.	12.20	12.20	12.12½	12.12½b
May	12.42½	12.42½	12.37½	12.40ax
July	12.65	12.65	12.62½	12.62½ax

CLEAR BELLIES—

Dec.	15.37½n
Jan.	15.50n
May	15.97½ax

MONDAY, NOVEMBER 23, 1936.

	Open.	High.	Low.	Close.
LARD—
Dec.	11.70	11.75	11.70	11.75
Jan.	11.87½	11.90	11.87½	11.87½b
Mar.	12.15	12.17½	12.15	12.17½b
May	12.40	12.45	12.40	12.45
July	12.65	12.67½	12.65	12.67½b

CLEAR BELLIES—

Dec.	15.37½n
Jan.	15.50n
May	16.00	16.00	15.97½ax

TUESDAY, NOVEMBER 24, 1936.

	Open.	High.	Low.	Close.
LARD—
Dec.	11.75	11.80	11.75	11.77½
Jan.	11.87½	11.90b
Mar.	12.22½	12.22½ax
May	12.45-47½	12.50	12.45	12.47½
July	12.70	12.75	12.70	12.75

CLEAR BELLIES—

Dec.	15.37½n
Jan.	15.50n
May ... 15.97½	16.00	15.97½	16.00

WEDNESDAY, NOVEMBER 25, 1936.

	Open.	High.	Low.	Close.
LARD—
Dec.	11.80	11.92½	11.77½	11.87½-85
Jan.	11.92½	12.05	11.92½	12.00ax
Mar.	12.25	12.35	12.22½	12.30
May	12.50	12.65	12.47½	12.60
July	12.77½-75	12.92½	12.75	12.85

CLEAR BELLIES—

Dec.	15.37½n
Jan.	...15.62½	15.70	15.62½	15.70b
May	...16.05-10	16.15	16.05	16.15b

THURSDAY, NOVEMBER 26, 1936.

Holiday.

FRIDAY, NOVEMBER 27, 1936.

	Open.	High.	Low.	Close.
LARD—
Dec.	12.00-11.90	12.07½	11.90	12.00-05b
Jan.	12.10	12.20	12.10	12.17½b
Mar.	12.55-60	12.60	12.47½	12.50
May	12.70-75	12.80	12.70	12.75
July	13.05-12½	13.12½	12.97½	13.00-05b

CLEAR BELLIES—

Dec.	15.87½b
Jan.	16.20b
May ... 16.25	16.65	16.25	16.65b

Key: ax, asked; b, bid; n, nominal; —, split.

CASH PRICES

Based on actual carlot trading Thursday, November 25, 1936.

REGULAR HAMS.

	Green.	*S.P.
8-10	18½	18½
10-12	18½	18½
12-14	18½	18½
14-16	18½	19
16-18 Range	18½

BOILING HAMS.

	Green.	*S.P.
16-18	19	19
18-20	19	18½
20-22	19	18½
22-24 Range	19

SKINNED HAMS.

	Green.	*S.P.
10-12	20½	20½
12-14	20½	20½
14-16	20½	20½
16-18	20½	19½
18-20	19½	18
20-22	18½	16½
22-24	17½	16½
24-26	16½	15½
26-30	16½	15
30 and up.....	16½	14½

PICNICS.

	Green.	*S.P.
4-6	12½	13
6-8	12½	12½
8-10	12½	12½
10-12	12	12½
12-14	12	12½
Short Shank ½ over.

*Quotations represent No. 1 new cure.

BELLIES.

(Square cut seedless)
(S. P. ¼ c under D. C.)

	Green.	*D.C.
6-8	17½	18
8-10	18½	18½
10-12	18½	18½
12-14	18½	18½
14-16	18½	18½
16-18	17½	17½

D. S. BELLIES.

	Clear.	Rib.
14-16	16½
16-18	16½
18-20	16½
20-25	16½	16½
25-30	16½	16½
30-35	16½	16½
35-40	15½	15½
40-50	15½	15½

D. S. FAT BACKS.

	9½
6-8	10½
8-10	10½
10-12	10½
12-14	11
14-16	12½
16-18	13
18-20	13
20-25	13½

OTHER D. S. MEATS.

Extra Short Clears.....	35-45	15½n
Extra Short Ribs.....	35-45	15½n
Regular Plates.....	6-8	12½
Clear Plates.....	4-6	9½
Jowl Butts.....	10½
Green Square Jowls.....	13½
Green Rough Jowls.....	10½

LARD.

Prime Steam, cash.....	11.82½b
Prime Steam, loose.....	11.37½b
Refined, boxed, N. Y.—Export.....	unquoted
Neutral, in tierces.....	13.00n
Raw Leaf.....	11.00n

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended November 21, 1936:

	Week Nov. 21.	Prev. week.	Same week '35.
Cured meats, lbs. 17,329,000	17,200,000	15,373,000
Fresh meats, lbs. 50,313,000	48,899,000	44,724,000
Lard, lbs.	1,853,000	3,130,000	1,982,000

"BOSS" Balanced-Power Rendering

Cost of power and fuel consumption are important items, and because they eliminate the former and materially reduce the latter, the installation of our No. 110-BD

Cooker with steam engine, equipped with automatic governor, is a worthwhile investment, especially for plants in which exhaust steam is not available.



In the plant of Sioux Falls Rendering Co., Sioux Falls, So. Dak., three No. 110-BD are in daily operation.

"BOSS" Motor Driven Cookers—for High or Low Pressure Operation

We recommend our No. 114-AD Cookers for plants in which exhaust steam or other low pressure steam is available. They are operated by special geared-head motors. If the user prefers high-

pressure method, these cookers will serve the purpose, as they are built to operate at a jacket pressure up to 80 lbs. and internal pressure of 45 pounds.



The Name "BOSS" stands for Best of Satisfactory Service



The Cincinnati Butchers' Supply Corporation

824 Exchange Ave., U. S. Yards,
Chicago, Illinois

Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering

1972-2008 Central Ave.
Cincinnati, Ohio

RENDERING PLANT DESIGN

(Continued from page 12.)

water per minute and 100 lbs. of steam per hour.

Full jacketed heads and all-welded construction feature the three cookers. A special arrangement of the agitators insures rapid heat exchange from the cooker jacket to material inside cooker. Average cooking time per charge is 5 hours.

Conveyors Cut Handling Cost

After material is cooked it is discharged into percolators and free grease permitted to drain. Product to be pressed is then placed on a conveyor and elevated into a conditioning trough on second floor, directly above the two 500-ton presses on first floor. This trough heats the material to 180 degs. F. Material is measured out of it into presses by an automatic measuring device.

Cakes discharged from presses fall into a conveyor, which carries them to crackling storage room. This has a capacity of 150 tons. The cracklings have an analysis of 60 per cent protein, 8 per cent fat and less than 1 per cent fiber. Grease is run into settling tanks and is then pumped into one of three 100,000-lb. storage tanks.

In the feed grinding department are installed a cake breaker, conveyor, hammer mill and screen. Cakes are thrown into the breaker and discharged onto a conveyor, which elevates and discharges them onto a screen.

Grinding Costs Low

Fine material separated at this point goes to the bagger, while coarse material falls into the high speed hammer mill. From the hammer mill the ground material is sent to the conveyor and passes over the screen a second time. Most of the material goes to the bagger after its second passage over screen.

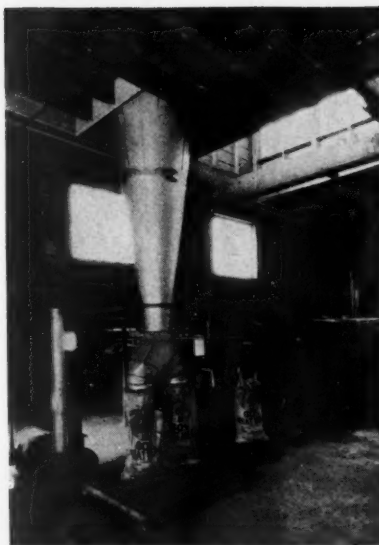
Advantage of this system of screening is that the large pieces of cake prevent the fine pieces from clogging the screen. In the first passage over the screen about 40 per cent of the cracklings are fine enough to be screened. Therefore, the material passing to the hammer mill is reduced by this quantity. The layout gives very low grinding cost.

Plant, garage and office building are heated with excess exhaust steam. Boiler room is well equipped with a 125 H.P. gas fired boiler, with automatic controls throughout. The plant has a high pressure hot water system for washing floors and trucks.

Products Made

Products made are tankage, meat meal, grease and hides. Feeds are sold to local dealers, while unground cracklings are sold to other processors in other parts of the country. The grease and hides are sold in carload lots through brokers in the larger cities.

Officers of the Sioux Falls Rendering Co. are Dr. W. R. Laird, Sioux Falls, president; G. C. Gilbert, Worthington,

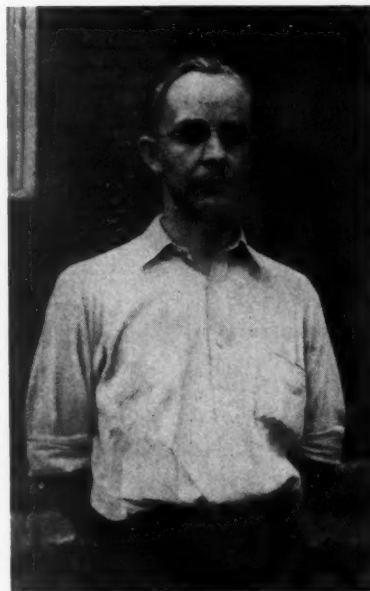


FINISHED PRODUCT

Grinding and sacking room. Sacked product shown in room in background.

Minn., vice president; F. P. Hall, Sioux Falls, secretary and treasurer; E. A. Woodard, Sioux Falls, manager.

Mr. Woodard started in the rendering business with his father-in-law, Marley Evans, then owner of the Germantown Fertilizer Co., Germantown, O. Mr. Woodard has been employed by the Germantown Rendering Co. and the



HE KNOWS RENDERING

E. A. Woodard, manager, Sioux Falls Rendering Co., gained his knowledge of the business in plants in the Middle West, and in equipment design and manufacturing before taking charge of the Dakota plant in May, 1936.

Southern Indiana Reduction Co., Salem, Ind. He became manager of the Sioux Falls Rendering Co. on May 1, 1936, after being employed in the engineering department of the Cincinnati Butchers Supply Corp., Cincinnati, O.

All rendering equipment, including melters, tracking, hoists, hog, presses, droppers, etc. were built or furnished by the Cincinnati Butchers' Supply Corp., Cincinnati, O. All conveyors are driven by master gear head motors. Centrifugal pumps and water system equipment was furnished by the Crane Co., Chicago. Boiler is 125 h.p. Leffler.

PACKERS ARE MODERNIZING

Armour and Company will remodel an existing building in Reading, Pa., into a completely refrigerated branch house and sausage kitchen. The first floor will contain a beef sales cooler, sausage department and sausage coolers. Facilities for smoking ham and bacon and boiling hams will also be installed. Mezzanine floor will be used for cold storage and the boiler room is to be in the basement.

Inco Packing Co. will build a new meat plant at Harlingen, Tex., to cost around \$40,000. It will be modelled after a similar plant under the same ownership at Coffeyville, Kas., and will be a 2-story brick and concrete structure, including modern refrigeration equipment, with a capacity of 300 cattle and 300 hogs per week. Livestock buying and product sales will be confined to local territory. R. H. Vansickle, E. P. Kinzie and Earl H. McCune are at the head of the company.

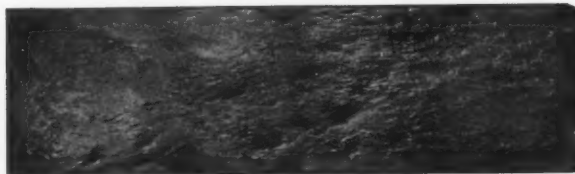
Storm Lake Packing Co., Storm Lake, Ia., has started construction of two additions to its packing plant. Cost is estimated at \$40,000.

Rath Packing Co., Waterloo, Ia., will add a third story to the processing building which it is erecting. The original permit called for a \$109,000 structure, to which more floors could be added as needed. It is estimated that the third story will add \$36,000 to the cost of the project.

CANNERS CONVENTION

Growing popularity of canned meats among consumers and the consequent increase in importance of this field to meat packers will give special interest to the thirtieth annual convention of the National Canners Association, which will be held at the Stevens Hotel in Chicago from January 24 to 29. The tentative program includes speakers of national reputation on canning problems and discussion of recent legislation. This year, as always, members of the Canning Machinery and Supplies Association will exhibit new developments in equipment and supplies as well as their standard aids for the canning industry.

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and Make Them Look Like New**



Cleve-o-cement performs miracles on old, broken-up cement floors. Dries hard overnight and ready for heavy duty service. Cleve-o-cement is flint hard in 24 hours and tougher than ordinary cement in 28 days. Cleve-o-cement is waterproof and acid resisting. Bonds perfectly to wet surfaces or under freezing temperatures. Guaranteed to satisfy. Manufactured only in powder form. Mix with water and apply yourself. Economical. Write for full details.

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**There is a "Williams" Mill for
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The WILLIAMS "825"

Best suited for grinding of higher grease content material such as greasy cracklings and tankage. Widely used by American Packers and Renderers. Write for Bulletin on complete installations—also of Williams Positive Drive vibrating screens.

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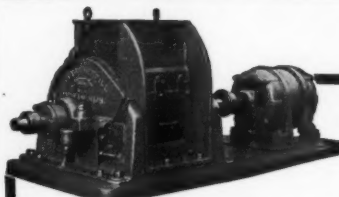


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LUCE MFG. CO., LANSING, MICHIGAN



**Reduces cooking
time 1/3 to 1/2!**

SAVES STEAM, POWER, LABOR

CUTS RENDERING COSTS. — Grinds fats, bones, carcasses, viscera, etc. — all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily. Low operating cost. Big Savings! Increases melter capacity.

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Tankage, Blood, Bones, Cracklings, Bonemeal,
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STEDMAN 2-STAGE GRINDERS For CRACKLINGS, BONES, DRIED BLOOD TANKAGE AND OTHER BY-PRODUCTS

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 302.



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TALLOW AND GREASES ★

WEEKLY MARKET REVIEW

TALLOW—Tallow market the past week held steadily until about mid-week when a less strong feeling existed. The turnover was not large, but where buyers wanted supplies, they were forced to pay previous prevailing levels for extra, or 7½c delivered equal to 7½c, f.o.b. New York. However, demand on the whole was less insistent, and further offerings at last sales price failed to attract buyers. This hesitancy in demand appeared to have temporarily taken the edge off the market. From the producers' standpoint, reports circulated in the market that some tallow for January delivery had sold at 7½c delivered. This attracted quite a little attention and comment although on the surface the quantity did not appear large.

At New York special was quoted at 7½c f.o.b., extra 7½c f.o.b., and edible at 8½c f.o.b.

On the New York Produce Exchange there was fair activity in tallow futures but prices lost 15 to 20 points on the week, December ranging from 7.65 to 7.60 and March from 8.10 to 7.95c.

At Chicago, the market was steady and strong on tallow with offerings limited and held for higher prices. Edible was quoted at 8½c, fancy 8c, prime packers 8c, special 7½c and No. 1 at 7½c.

There was no London tallow auction this week. At Liverpool, Argentine frigorifico tallow was quoted at 26s3d, an advance of 3d for the week, while Australian tallow at Liverpool was quoted at 26s9d, an advance of 1s6d for the week.

(See page 32 for later markets.)

LARD OIL—The market was steady to firm at New York with demand routine and No. 1 barrels quoted 10c, No. 2 at 9½c, extra 11c, extra No. 1 at 10½c, prime 14½c and extra winter strained 12½c.

NEATSFOOT OIL—Demand was fair at New York and the market was steady to firm with cold test quoted at 16½c, extra 10½c, extra No. 1 at 10½c, pure 11½c and special at 11½c.

GREASES—A very moderate trade and a waiting market featured greases the past week. This was partly due to some letup in soapers' demands and indications that the edge might have been taken off the tallow market. However, neither greases nor tallow showed much change during the week. Buying interest in yellow and house grease was at no better than 7½c while producers held steadily at 7½c. Reports from soapers' quarters as to output of the finished product continued good, and this made for some holding tendency on the part of grease producers. Choice white all hog was quoted at 8½@8½c,

A white 7½@8c, B white 7½@7½c and yellow and house at 7½@7½c.

At Chicago the market on greases continued strong in the absence of trades. Choice white all hog was quoted at 8½c, A white 8c, B white 7½c, yellow 7½@7½c and brown 6½@7c.

STEARINE—Following further business in oil at 9c New York, sellers adopted a firmer attitude and were asking 9½c but demand failed to follow the upturn. At Chicago, the market was steady and unchanged at 9c.

OLEO OIL—Demand was fairly good and the market was strong at New York with extra quoted at 11½@12c, prime 11@11½c and lower grades 10½@11c. At Chicago, demand was fair and the market steady and unchanged with extra quoted at 11c.

BY-PRODUCTS MARKETS

Chicago, Nov. 25, 1936.

Blood.

Blood market quoted at \$4.25 per unit ammonia, delivered Chicago. South American for deferred shipment quoted at \$3.70@3.75 c.i.f.

	Unit.
	Ammonia.
Unground	\$ @4.15

Digester Feed Tankage Materials.

Prices for unground 10 to 12 per cent ammonia range up to \$4.50 and 10c, depending on quality. Quality low test \$4.75 and 10c.

Unground, 10 to 12% ammonia...	\$4.35@4.50 & 10c
Unground, 6 to 10%, first quality...	4.15@4.35 & 10c
Liquid stick	2.50

Packinghouse Feeds.

Market for animal feeds continues strong, with prices unchanged from the previous week.

	Carlots.	Per ton.
Digester tankage meat meal, 60%...	\$	@60.00
Meat and bone scraps, 50%...		@55.00
Steam bone meal, 65%, special feeding, per ton...		@27.50
Raw bone meal for feeding.....		@35.00

Dry Rendered Tankage.

Crackling market steady and unchanged. Offerings light and buying demand limited.

Hard pressed and exp. unground per unit protein	\$.90@.92½
Soft prod. pork, ac. grease & quality, ton	@60.00
Soft prod. beef, ac. grease & quality, ton	@55.00

Fertilizer Materials.

Ground fertilizer tankage, 10 to 11% ammonia, nominally \$3.75 and 10c, f.o.b. Chicago, in bulk.

High grd. tankage, ground, 10@11% am.....	\$ @ 3.75 & 10c
Bone tankage, ungrd., low gr., per ton	@18.00
Hoof meal	@ 2.85

Gelatine and Glue Stocks.

Market for glue stocks strong and higher.

Calf trimmings	\$ @30.00
Pickled sheep trimmings.....	@20.00
Sineva, pizzles	@25.00
Cattle jaws, skulls and knuckles.....	@27.50
Hide trimmings	@18.00
Pig skin scraps and trim, per lb., L.C.I.	@ 5c

Horns, Bones and Hoofs.

Cattle hoofs firm at \$30.00 per ton, Chicago basis. Junk bones in demand for prompt and forward shipment.

	Per ton.
Horns, according to grade.....	\$45.00@75.00
Cattle hoofs	@30.00
Junk bones	17.50@18.50

(Note—foregoing prices are for mixed carloads of unassorted materials indicated above.)

Bone Meals (Fertilizer Grades).

Bone meal market continues firm.

	Per ton.
Steam, ground, 3 & 50.....	\$18.50@19.00
Steam, ground, 2 & 26.....	@18.00

Animal Hair.

Winter or summer coil dried or processed hog hair in demand. Summer crude dried hair can be moved around \$40.00 per ton Chicago, \$36.00 mid-east.

Coil and field dried hog hair.....	2 @4c
Processed, black winter, per lb.....	6 @8c
Cattle switches, each.....	1½@1½c

*According to count.

TALLOW FUTURE TRADING

Tallow transactions at New York:

SATURDAY, NOVEMBER 21, 1936.

	High.	Low.	Close.
Nov.			*7.80
Dec.			7.75@8.05
Jan.			7.95@8.15
Mar.	8.10	8.10	8.05

MONDAY, NOVEMBER 23, 1936.

Nov.		*7.80
Dec.		7.80@7.95
Jan.		7.92@7.95
Feb.		*8.00

TUESDAY, NOVEMBER 24, 1936.

Dec.	7.60	7.60	7.60
Mar.	8.00	7.95	7.95@7.96

Other closing: November, January, 7.60@7.85; February, April, 8.00@8.10.

WEDNESDAY, NOVEMBER 25, 1936.

Nov.		*7.65	
Dec.	7.65	7.65	7.65@7.75
Jan.		7.75@7.90	
Mar.	7.95	7.95	7.95@8.00

THURSDAY, NOVEMBER 26, 1936.

HOLIDAY. NO MARKET.

FRIDAY, NOVEMBER 27, 1936.

Nov.		7.55@7.75
Dec.		7.65@7.85
Jan.		7.75
Feb.		8.00@8.10
Mar.		8.00
Apr.		8.00@8.25

*Nominal.

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, November 25, 1936.

No recent sales of tankage around here have been reported. Stocks are light and both offerings and buyers are scarce. South American ground tank-

age sold at \$3.85 and 10c, c.i.f., Atlantic Coast port and additional quantities are offered at the same price.

Dried blood is held at from \$3.90 to \$4.00 per unit, f.o.b. New York, and South American sold at \$3.75 per unit, c.i.f., Atlantic Coast ports, with some sellers quoting \$3.85 per unit for February shipment from South America.

Japanese sardine meal has taken quite a jump in price and sales were made at \$42.50 per ton, c.i.f., North Atlantic Coast ports for December, January arrival, and about the earliest shipments obtainable are February, March from Japan at the same price.

Dry rendered tankage is easier in price with buyers bidding under present quotations.

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: Dec. 1936	@ 26.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	nominal
Blood, dried, 16% per unit	@ 3.90
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factories	3.50 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c. i. f.	@ 42.50
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. f.o.b. fish factories	2.25 & 50c
Soda nitrate, per net ton: bulk, Dec. 1936 to June 1937, inclusive	@ 25.50
in 200-lb. bags	@ 26.80
in 100-lb. bags	@ 27.50
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	3.85 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk	4.00 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c. i. f.	@ 24.25
Bone meal, raw, 4½ and 50 bags, per ton, c. i. f.	@ 31.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 8.00

Dry Rendered Tankage.

50% unground	@ 92½c
60% ground	@ 95c

VEGETABLE OIL MARKETS

New York City, November 25, 1936.—The market for coconut oil was again noteworthy this week for a scarcity of offerings. This is particularly true on nearby oil. Buyers, however, are not inclined to pay the ruling levels and consequently little passed in the way of business. Reports indicate that copra in London eased a little. Nevertheless, supplies are none too plentiful.

February oil at New York was available at 7c, with more nearby oil possibly available at 7½c. The market, however, was purely nominal. Refined oil at New York quoted at 13¼c.

CORN OIL.—A rather quiet demand and a featureless but steady market with prices quoted at 8½@9c was noted at New York.

SOYA BEAN OIL.—Demand was quieter as mill ideas were firmer, with prices quoted at 8½c, New York, and some asking higher. Continued firmness in soy beans was reported behind

the advance. Lack of important importations of this oil and the high import duty on beans were factors.

PALM OIL.—Demand was fair and the market was stronger at New York as a result of moderate offerings and firmness in competing materials. At New York, spot Nigre was quoted at 5½c; shipment Nigre, 4¼c, Sumatra oil at 4.90c.

PALM KERNEL OIL.—The market was firm at around 6.40c, New York, but offerings appeared to be light.

PEANUT OIL.—Demand was routine, and no particular change was noted at New York where crude oil was quoted at 9@9¼c and refined oil at 12½c.

OCTOBER MARGARINE TAX

Taxes paid on oleomargarine during October 1936 and 1935 as reported by the Bureau of Internal Revenue:

	1936.	1935.
Excise taxes ...	\$ 93,069.90	\$ 84,259.65
Special taxes ...	40,006.45	34,905.72
Total ...	\$133,076.35	\$119,165.37

Quantity of product on which tax was paid during October, 1936, totaled 51,856 lbs. of colored margarine and 35,092,100 lbs. of uncolored; during the same month a year ago, tax was paid on 32,674 lbs. of colored and 32,396,900 lbs. of uncolored margarine.

COCOANUT OIL TAX UPHELD

The U. S. Supreme Court recently refused to consider the suit of Haskins Bros. & Co., soap manufacturers, against the constitutionality of the 3-cent per lb. processing tax on imported coconut oil. The court also refused to entertain a second action brought by the company, asking that the secretary of the treasury be restrained from paying the Philippine government \$30,000,000 in receipts from the tax. An appeal of the Iowa Soap Co. against a ruling of the Court of Appeals refusing an injunction to prevent collection of the coconut oil tax also refused.

MILLS BUY PRIZE STOCK

Support is being given livestock production in the South by cotton oil interests, several oil mills having participated in the auction sale at the recent junior livestock show at the Texas Centennial Exposition in Dallas. Premium prices were paid by the mills for prize stock exhibited by young feeders from their own territory. W. F. Pendleton, president, and A. L. Ward, educational director, National Cottonseed Products Association, directed the effort.

COTTON OIL TRADING

COTTONSEED OIL—Valley 8.75 paid and asked; Southeast 8.62½ paid, 8.75 asked; Texas 8.50 bid, 8.62½ asked at common points, Dallas 8.62½@8.75 nom.

Market transactions at New York:

Friday, November 20, 1936

	Sales	High	Low	Range	Closing	Asked
Spot						
Nov.					1005	a nom
Dec.	9	1010	1008		1012	a 1014
Jan.	1	1019	1019		1018	a 1020
Feb.					1020	a nom
Mar.	26	1031	1026		1028	a 1030
April.					1030	a nom
May	26	1037	1034		1036	a trad
June					1035	a nom

Saturday, November 21, 1936

Spot						
Nov.					1005	a nom
Dec.	8	1011	1011		1011	a trad
Jan.	2	1016	1015		1018	a 1021
Feb.					1020	a nom
Mar.	14	1030	1028		1030	a trad
April.					1030	a nom
May	25	1038	1035		1036	a 1037
June					1035	a nom

Monday, November 23, 1936

Spot						
Nov.					1010	a nom
Dec.	21	1016	1013		1013	a trad
Jan.	6	1024	1021		1017	a 1019
Feb.					1020	a nom
Mar.	19	1036	1028		1027	a 1028
April.					1030	a nom
May	38	1043	1035		1035	a trad
June					1035	a nom

Tuesday, November 24, 1936

Spot						
Nov.					1010	a nom
Dec.	37	1013	1011		1012	a trad
Jan.					1019	a 1021
Feb.					1020	a nom
Mar.	20	1031	1028		1029	a 1030
April.					1030	a nom
May	57	1037	1036		1037	a trad
June					1040	a nom

Wednesday, November 25, 1936

Spot						
Nov.					1010	a nom
Dec.	51	1019	1012		1017	a 19tr
Jan.	7	1029	1024		1027	a 1030
Feb.					1035	a nom
Mar.	57	1040	1031		1037	a 1040
April.					1040	a nom
May	83	1048	1039		1046	a 1047
June					1048	a nom

Thursday, November 26, 1936

Holiday. No Market.

(See page 32 for later markets.)

HULL OIL MARKETS

(Special Cable to The National Provisioner.)

Hull, England, Nov. 25, 1936.—Refined cottonseed oil, 30s. Egyptian crude cottonseed oil, 27s 6d.

DING

alley 8.75
8.62 1/4 paid
8.62 1/4 asked
8.62 1/4 @ 8.75

ew York:

1936

Closing—
Bid Asked
... a
1005 a nom
1012 a 1014
1018 a 1020
1020 a nom
1028 a 1030
1030 a nom
1036 a trad
1035 a nom

1936

... a
1005 a nom
1011 a trad
1018 a 1021
1020 a nom
1030 a trad
1030 a nom
1036 a 1037
1035 a nom

1936

... a
1010 a nom
1013 a trad
1017 a 1019
1020 a nom
1027 a 1028
1030 a nom
1035 a trad
1035 a nom

1936

... a
1010 a nom
1012 a trad
1019 a 1021
1020 a nom
1029 a 1030
1030 a nom
1037 a trad
1040 a nom

5, 1936

... a
1010 a nom
1017 a 19tr
1027 a 1030
1035 a nom
1037 a 1040
1040 a nom
1046 a 1047
1048 a nom

5, 1936

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1936.—Re-
ception crude

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VEGETABLE OILS ★

WEEKLY MARKET REVIEW

CONSIDERABLE activity and a rather strong market featured cotton oil during the past week. The May delivery again established a new season's high. Considerable profit taking and rather persistent hedge selling in the late months was absorbed in a scattered way. However, when lard turned upwards again demand for oil became general and professional shorts ran to cover. With little change in the crude markets a very favorable hedging differential continued between crude oil and the late positions. On the advance, refiners' brokers were general sellers of March and May oil, but offerings appeared to disappear quickly.

It was difficult again this week to trace where all the buying was coming from. Some of it appeared to be in the way of spreading with the lard market. The bulk of it was through commission house speculators with some of it traceable to inflationary fears.

Evening up in the December delivery was quite active prior to first tender day on November 27. Some of this evening up was outright, but the bulk of it was transferring to the later months, on the part of long operators, while interests with refiner connections were taking the December and selling the later months. The December lagged behind on this latest upturn. After considerable switching from December to March, at 20 points, and December to May, at 25 points, the December went to 30 points under May.

A fairly liberal sized open interest still existed in the nearby months. As a result, there was a tendency to look for some tenders. Action in December in the immediate future and receipt of tenders may have bearing upon price fluctuations in general.

Cash Oil Improves

Cash oil demand has improved moderately during the past few weeks over prior periods. Nevertheless, demand lately has been comparatively moderate and the indications still are that while November consumption may be above October, the distribution will not come up to the 305,000 bbls. for the same month a year ago.

The most surprising element surrounding edible fats was the ability of lard, not only to hold, but to actually advance. The trade appears to have lost sight of the fact that, notwithstanding excessive hog receipts, no burdensome stock of lard has been built up. This is undoubtedly partially due to marketings of underweight and light weight hogs, resulting from the unfavorable corn hog ratio. At the same time distribution of lard has been on a good average scale and this has served to keep down stocks somewhat.

There was no material change in the oil situation. Consumption so far this season has been smaller than last year. From a favorable statistical position at the start of the season the outlook has become statistically less favorable at the moment. However, in calculating the statistical position it is well to bear in mind that cotton ginning to November 14, totaled 10,766,378 running bales out of a crop estimated at 12,400,000 bales, 500 lbs., gross, or roughly 12,150,000 running bales. The rapidity of these ginnings naturally brought a comparatively larger amount of seed into sight than usual. The fact that the crop has now been practically all ginned, should make for a later situation where a smaller amount of seed is likely to show up than under ordinary conditions.

However, there is another phase of the statistical position that bears consideration. This is that the visible supply is now larger than a year ago, and that unless consumption improves there is a possibility that carryover will be greater at the end of the season, than was the case at the end of last season. The one hopeful influence in this direction, however, is that from December to April last season the monthly distribution was small. This season there have been less importations, business conditions are better and average monthly distribution from December, 1936, to

April, 1937, should, under all calculations, prove larger than the previous season. On the extent of the distribution during those months, will depend the size of the carryover. At any rate there is enough oil to take care of normal requirements for the balance of the season and leave a fairly good sized carryover.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Nov. 25, 1936.—Cotton oil futures unchanged, with firm undertone. Crude in good demand at 8 1/2 @ 8 3/4 c, f.o.b., mills. Bleachable, steady to higher. Soapstock and black grease strong, with supplies extremely light. Action of competing fats, domestic and foreign, point to advancing markets for domestic cottonseed oil, as the season progresses.

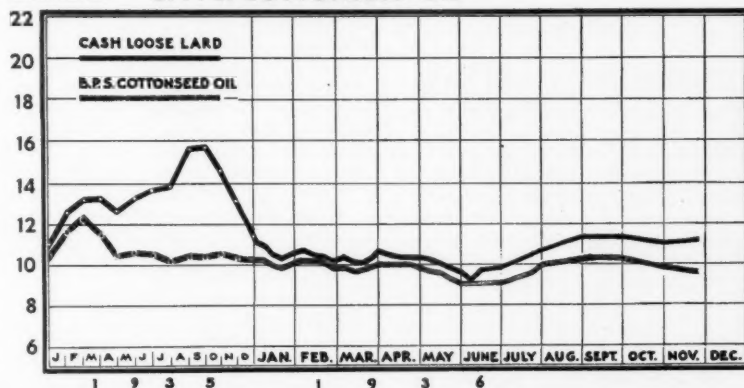
Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, November 25, 1936.—Forty-three per cent cottonseed cake and meal, basis, Dallas, for interstate shipment, \$35.00. Prime cottonseed oil was quoted at Dallas at 8 1/2 @ 8 3/4 c.

CASH LOOSE LARD &

CENTS PER LB. B. P. S. COTTONSEED OIL



Price spread between cash loose lard and bleachable prime summer yellow cottonseed oil has been widening, the lard price level trending upward and that of oil downward. Basic factors back of current markets for lard and oil are responsible for this.

While lard production has been much higher than that of a year ago, and stocks on hand are above the five-year-average of this period, prices have been strong. This is because heavy hog marketings of the past two months are recognized as being at the expense of supplies later on, and because of the high price of corn it is possible that hogs may produce less lard. Lard, therefore, is in a strong basic position.

Cottonseed oil, on the other hand, is in good supply, consumption has been below expectations and the cotton crop is larger than had been anticipated. Consequently oil appears to be in a somewhat less advantageous long time position than lard.

Week ending November 28, 1936

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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Lard bulged sharply with grain strength Friday on commission house buying and covering, readily absorbing profit taking hedging. The July made new season's highs. Hogs stronger. Top at Chicago, \$9.90 bid.

Cottonseed Oil

Cotton oil was very active with considerable December liquidation Friday. There was considerable switching of December to the later months but December was mainly replaced by purchase of March or May. May sold at 10.55, new season's high. Lard and corn strength was helpful. Texas crude, 8.55c bid; Southeast and Valley, 8 1/2c bid.

Quotations on bleachable cottonseed oil at close of market on Friday were: Dec., \$10.29 sale; Jan., \$10.39@10.42; Mar., \$10.48@10.49; May, \$10.59. Tone strong; 298 sales.

Tallow

Tallow, extra 7 1/2c lb., f.o.b.

Stearine

Stearine, 9 1/4c lb. sales.

Friday's Lard Markets

New York, November 27, 1936.—Prices are for export. Lard, prime western \$12.40@12.50; middle western, \$12.30@12.40; city 12 1/2c; refined Continent, 12 1/2c@12 3/4c; South American, 12 1/2c@12 3/4c; Brazil kegs, 12 1/2c@13c; compound, 12 1/2c in carlots.

GERMAN HOGS AND LARD

Top hogs at Berlin for the week ended November 4, 1936, were quoted at \$17.70. The price the previous week was \$17.70 and on November 6, 1935, the price was \$17.70. Lard in tierces at Hamburg for the week ended November 4, 1936, was quoted at \$12.98 per cwt., \$12.85 the previous week and \$16.37 at the like period a year ago.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to November 27, 1936, show exports from that country were as follows: To the United Kingdom, 18,336 quarters; to the Continent, 18,104. Last week to the United Kingdom, 137,689 quarters; to the Continent, 2,300.

See Classified page for good men.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, November 27, 1936—General provision market remains quiet and little changed, but with some improvement in demand for A. C. hams and pure lard.

Friday's prices were: Hams, American cut, 92s; hams, long cut, exhausted; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 82s, Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 78s; Canadian Cumberlands, 76s; spot lard, 64s 6d.

LIVERPOOL PROVISION PRICES

Prices of first quality product at Liverpool for the week ended November 4, 1936, with comparisons:

	Nov. 4, 1936.	Oct. 28, 1936.	Nov. 6, 1935.
American green bellies...	\$17.67	\$17.68	Nominal
Danish Wiltshire sides...	20.36	19.64	\$18.74
Canadian green sides...	18.10	17.57	16.73
American short cut green hams.....	20.45	20.52	21.12
American refined lard....	13.40	13.51	17.06

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of November 21, 1936, totaled 355,640 lbs.; greases 200,000 lbs.; stearine, none; tallow, none.

DROUGHT HIDE OFFERINGS

Bids, to be opened December 17, have been requested by the FSOC on another offering of 132,079 drought cattle hides, 367 kipskins and 17,395 calfskins, identified by Catalogue No. 14, and divided into 59 lots, including a number of small lots from cattle slaughtered during the present year. Points of storage and inspection dates are as follows: Cudahy Packing Co., Kansas City, Kan., December 3; Armour and Company, Omaha, Neb., December 7; Armour and Company, So. St. Paul, Minn., December 9; Lyndonville Ice and Cold Storage Co., Lyndonville, N. Y., December 7; Union Cold Storage Co. of Erie, Erie, Pa., December 8.

Of the offerings reported previous week, on which bids were opened November 19, awards were later made on a number of lots of calf and kipskins at varying prices, generally considered by the trade as good prices. Bids were rejected on the two largest lots of cows, stored at Medina, N. Y., the bids ranging 10.80@11.06 for 10,000 packer branded cows and 11.18@11.38 for 10,000 light native cows. Lot No. 104, 5,000 packer branded cows, sold at 11.03, and 1,500 No. 2's at 10.03; Lot No. 106, 2,500 packer light native cows, sold at 11.29, and 1,000 No. 2's at 10.38.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Nov. 27, 1936, with comparisons, are reported as follows:

PACKER HIDES.

	Week ended Nov. 27.	Prev. week.	Cor. week, 1935.
Spr. nat.			
atra.....	15 1/2 @ 16 n	@ 16 n	@ 15 1/2
Hvy. nat.			
stra.....	@ 15 1/2	@ 15 1/2	15 @ 15 1/2
Hvy. Tex.			
stra.....	@ 15 1/2	@ 15 1/2	14 1/2 @ 15 1/2
Hvy. butt brnd'd			
stra.....	@ 15 1/2	@ 15 1/2	14 1/2 @ 15 1/2
Hvy. Col.			
stra.....	@ 15	@ 15	14 1/2 @ 14 1/2
Ex-light Tex.			
stra.....	@ 13	@ 13	@ 11
Brnd'd cows...	@ 13	@ 13	@ 11
Hvy. nat. cows	@ 14	@ 14	11 1/2 @ 12
Lt. nat. cows	@ 13 1/2	13 1/2 @ 13 1/2	@ 11
Nat. bulls....	@ 11	@ 11	@ 10 1/2
Brnd'd bulls...	@ 10	@ 10	@ 9 1/2
Calfskins....	23 @ 25 n 23	@ 25 n 18	@ 22
Kips, nat.....	@ 17	@ 17	15 @ 14 1/2
Kips, ov-wt...	@ 15 1/2	15 1/2 @ 16	14 @ 15 1/2
Kips, brnd'd...	13 1/2 @ 14 n 13 1/2	@ 14 1/2	12 1/2 @ 13 1/2
Slunks, reg...	@ 1.15	@ 1.15	90 @ 90
Slunks, hrls...	50 @ 55	50 @ 55	35 @ 40

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts...	12 1/2 @ 13	12 @ 13	@ 10 1/2
Branded.....	11 1/2 @ 12 1/2	11 1/2 @ 12 1/2	@ 10
Nat. bulls....	9 1/2 @ 10	9 1/2 @ 10	8 1/2 @ 9
Brnd'd bulls...	8 1/2 @ 9	8 1/2 @ 9	7 1/2 @ 8
Calfskins....	20 1/2 @ 22	20 @ 22	16 @ 18
Kips.....	@ 15	n 15 @ 15 1/2	@ 13
Slunks, reg...	@ 1.00 n 90	@ 1.00 n 70	@ 80
Slunks, hrls...	.35 @ 45 n 35	@ 45 n 25	@ 30

COUNTRY HIDES.

Hvy. steers...	9 @ 9 1/2	9 @ 9 1/2	@ 8 1/2
Hvy. cows...	9 @ 9 1/2	9 @ 9 1/2	@ 8 1/2
Buffs.....	10 1/2 @ 11 1/2	10 1/2 @ 11 1/2	8 1/2 @ 9
Extremes....	11 1/2 @ 12	11 1/2 @ 12	9 1/2 @ 10
Bulls.....	7 1/2 @ 8	7 1/2 @ 8	6 @ 6 1/2
Calfskins....	14 @ 15	14 @ 15	11 1/2 @ 12
Kips.....	11 1/2 @ 12 1/2	12 @ 12 1/2	10 @ 10 1/2
Light calf...	90 @ 1.00 n 90	@ 1.00 n 70	@ 85
Deacons....	90 @ 1.00 n 90	@ 1.00 n 70	@ 85
Slunks, reg...	.75 @ 90 n 75	@ 90 n 50	@ 80
Slunks, hrls...	.15 @ 20 n 15	@ 20 n 10	@ 15
Horsehides...	.30 @ 4.00	3.25 @ 4.00	3.75 @ 4.25

SHEEPSKINS.

Pkr. lambs...			2.15 @ 2.30
Sml. pkr.			
lambs.....	1.75 @ 1.80	1.50 @ 1.65	1.50 @ 1.75
Pkr. shearings	1.15 @ 1.35	1.15 @ 1.20	@ 1.00
Dry pelts....	19 1/2 @ 21	19 1/2 @ 21	16 @ 17 1/2

N. Y. HIDE FUTURE MARKETS

Saturday, Nov. 21, 1936—Close: Dec. 13.28 sale; Mar. 13.56@13.57 sales; June 13.87 sale; Sept. 14.17 n; sales 78 lots. Closing 11@20 higher.

Monday, Nov. 23, 1936—Close: Dec. 13.20 sale; Mar. 13.48 sale; June 13.80 sale; Sept. 14.11@14.15; sales 110 lots. Closing 6@8 lower.

Tuesday, Nov. 24, 1936—Close: Dec. 13.20 sale; Mar. 13.51 sale; June 13.78 sale; Sept. 14.10 sale; sales 142 lots. Closing 3 higher to 2 lower.

Wednesday, Nov. 25, 1936—Close: Dec. 12.96 b; Mar. 13.27 sale; June 13.55 sale; Sept. 13.85@13.86 sales; Dec. (1937) 14.14 n; sales 43 lots. Closing 23@25 lower.

Friday, Nov. 27, 1936—Close: Dec. 13.08 b; Mar. 13.40@13.41 sales; June 13.71@13.75; Sept. 14.00 n; Dec. (1937) 14.27 n; sales 91 lots. Closing 12@16 higher.

MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended November 27, 1936, totaled 271,372 lbs. lard, and 94,200 lbs. bacon.

The National Provisioner

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LIVE STOCK MARKETS ★

WEEKLY REVIEW

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Wednesday, November 25, 1936, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded).	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. wt., 140-160 lbs.,					
Good-choice	\$ 8.35@ 9.10	\$ 8.80@ 9.35	\$ 8.25@ 9.00	\$ 8.10@ 9.00	\$ 8.25@ 8.85
Medium	7.80@ 8.90	7.85@ 9.10	7.75@ 8.85	7.50@ 8.50	7.75@ 8.50
Lt. wt., 168-180 lbs.,					
Good-choice	8.90@ 9.40	9.10@ 9.55	8.85@ 9.25	8.50@ 9.25	8.75@ 9.15
Medium	8.40@ 9.15	8.35@ 9.35	8.35@ 9.15	8.00@ 9.00	8.25@ 8.75
Lt. wt., 180-200 lbs.,					
Good-choice	9.15@ 9.60	9.40@ 9.70	9.15@ 9.35	9.00@ 9.40	9.00@ 9.30
Medium	8.75@ 9.25	8.65@ 9.50	8.75@ 9.30	8.65@ 9.20	8.50@ 9.00
Med. wt.,					
200-220 lbs., gd-ch.	9.30@ 9.70	9.50@ 9.75	9.30@ 9.40	9.20@ 9.45	9.20@ 9.30
220-250 lbs., gd-ch.	9.55@ 9.85	9.60@ 9.75	9.30@ 9.40	9.25@ 9.50	9.20@ 9.35
Hvy. wt.,					
250-280 lbs., gd-ch.	9.50@ 9.85	9.60@ 9.75	9.30@ 9.40	9.25@ 9.45	9.20@ 9.35
280-350 lbs., gd-ch.	9.45@ 9.70	9.40@ 9.70	9.30@ 9.40	9.25@ 9.40	9.00@ 9.30
PACKING SOWS:					
275-350 lbs., good.	9.15@ 9.35	8.90@ 9.15	9.10@ 9.15	8.90@ 9.15	8.60@ 9.00
350-425 lbs., good.	9.10@ 9.30	8.75@ 9.00	9.10@ 9.15	8.75@ 9.00	8.35@ 8.90
425-550 lbs., good.	8.85@ 9.20	8.65@ 8.90	9.00@ 9.15	8.65@ 8.90	8.00@ 8.65
275-550 lbs., medium.	8.10@ 9.15	7.00@ 8.85	8.85@ 9.10	7.85@ 8.90	8.00@ 8.85
SLAUGHTER PIGS, 100-140 lbs.:					
Good-choice	7.50@ 8.50	7.00@ 8.85	6.75@ 8.50	7.50@ 8.50	7.00@ 8.35
Medium	6.50@ 8.35	6.00@ 8.65	5.75@ 8.25	6.50@ 8.25	6.00@ 7.75
Slaughter Cattle, Calves and Vealers:					
STEERS, 550-900 lbs.,					
Choice	10.75@12.00	10.75@11.50	10.00@11.50	10.50@11.65	9.50@11.35
Good	9.25@11.00	9.25@10.75	9.00@10.50	8.75@10.85	8.65@10.50
Medium	7.50@ 9.50	7.00@ 9.50	7.00@ 9.00	6.25@ 9.25	6.25@ 9.00
Common (plain)	5.50@ 7.75	5.25@ 7.00	5.25@ 7.25	5.90@ 8.25	4.85@ 6.65
STEERS, 900-1100 lbs.,					
Prime	12.00@12.35		11.50@12.00	11.50@12.00	
Choice	11.00@11.75	10.75@12.00	10.50@11.50	10.75@11.65	10.65@11.65
Good	9.25@11.00	9.50@11.00	9.00@10.50	9.25@10.85	9.00@10.65
Medium	7.75@ 9.50	7.00@ 9.50	7.25@ 9.00	6.25@ 9.25	6.65@ 9.00
Common (plain)	6.00@ 7.75	5.50@ 7.00	5.50@ 7.25	5.90@ 8.25	5.00@ 6.65
STEERS, 1100-1300 lbs.,					
Prime	11.50@12.35		11.25@11.75	11.25@11.75	
Choice	10.75@12.00	10.75@12.00	10.50@11.50	10.50@11.50	10.35@11.50
Good	9.50@11.00	9.50@11.00	9.00@10.50	9.00@10.75	8.85@10.65
Medium	7.75@ 9.25	7.00@ 9.50	7.25@ 9.00	6.25@ 9.25	6.65@ 9.00
STEERS, 1300-1500 lbs.,					
Prime	10.50@12.00		10.25@11.50	10.50@11.50	
Choice	10.00@11.00	10.25@11.35	9.75@11.00	10.00@11.25	10.00@11.25
Good	9.00@10.50	9.25@10.75	9.00@10.50	9.00@10.65	8.75@10.35
HEIFERS, 550-750 lbs.,					
Choice	10.75@11.75	10.00@11.00	9.50@11.00	10.00@10.75	9.15@10.65
Good	8.75@10.75	8.50@10.00	8.25@ 9.50	8.00@10.00	7.65@ 9.65
Common (plain), medium.	5.00@ 8.75	4.25@ 8.50	4.25@ 8.25	4.25@ 8.00	4.40@ 8.00
HEIFERS, 750-900 lbs.,					
Good-choice	8.25@12.00		8.00@11.00	7.75@10.75	8.00@10.85
Common (plain), medium.	5.00@ 8.75		4.25@ 8.25	4.25@ 8.00	4.65@ 8.00
COWS:					
Choice	6.75@ 7.75				
Good	5.75@ 6.75	5.00@ 6.00	5.25@ 6.25	4.85@ 6.00	5.25@ 6.15
Common (plain), medium.	4.35@ 5.75	4.00@ 5.00	4.00@ 5.25	3.85@ 4.85	4.15@ 5.25
Low cutter-cutter.	3.50@ 4.35	2.75@ 4.00	3.25@ 4.00	2.75@ 3.85	3.00@ 4.15
BULLS (Yearlings excluded):					
Good (beef)	5.35@ 6.25	5.25@ 5.75	5.00@ 5.50	4.75@ 5.25	4.85@ 5.35
Cutter, com. (plain), med.	4.00@ 5.35	3.50@ 5.25	3.50@ 5.25	3.50@ 4.75	3.35@ 5.00
VEALERS:					
Good-choice	9.00@10.00	9.50@10.75	7.00@ 8.50	7.00@ 9.00	7.00@ 8.50
Medium	8.00@ 9.00	8.00@ 9.50	5.50@ 7.00	5.00@ 7.00	5.50@ 7.00
Cull-common (plain)	5.00@ 8.00	3.50@ 8.00	3.50@ 5.50	3.50@ 5.00	3.50@ 5.50
CALVES, 250-500 lbs.,					
Good-choice	5.50@ 8.50	5.75@ 8.50	5.00@ 8.50	5.25@ 8.25	5.25@ 7.50
Common (plain), medium.	4.50@ 5.50	3.75@ 5.75	3.50@ 5.00	3.25@ 5.50	4.00@ 5.25
Slaughter Lambs and Sheep:					
LAMBS:					
Choice	9.00@ 9.35	8.85@ 9.25	8.50@ 9.00	9.00@ 9.25	8.85@ 9.10
Good	8.50@ 9.15	8.40@ 8.85	8.00@ 8.50	8.50@ 9.00	8.50@ 8.85
Medium	7.00@ 8.50	7.00@ 8.40	7.25@ 8.00	7.25@ 8.50	7.25@ 8.50
Common (plain)	6.00@ 7.00	5.50@ 7.00	6.25@ 7.25	6.00@ 7.25	5.75@ 7.25
EWES:					
Choice	3.50@ 4.60	3.00@ 3.75	2.75@ 4.00	3.25@ 4.00	3.00@ 4.25
Common (plain), medium.	2.00@ 3.50	1.50@ 3.00	2.00@ 2.75	1.75@ 3.25	2.00@ 3.00

LIVESTOCK FREIGHT RATES

Dismissal of complaints against livestock freight rates from Midwestern points to Chicago, and against livestock rates to the East via the Union Stock Yards, Chicago, has been recommended to the Interstate Commerce Commission by examiner A. S. Worthington. In No. 26935 the examiner recommended the commission find the rates on livestock from various points in Iowa, Minnesota, Nebraska, South Dakota, Kansas and Missouri to Chicago, East St. Louis and St. Louis are not unreasonable and prejudicial as charged by Agar Packing & Provision Co., P. Brennan Co., Illinois Meat Co., Hygrade Food Products Corp., Hunter Packing Co. and Krey Packing Co.

In No. 26717, Chicago Live Stock Exchange vs. Abilene & Southern et al., it had been alleged that rates on ordinary livestock from Western territory to Union Stock Yards were in violation of section 1; that carload rates from Western territory via Chicago to territory East of the Indiana-Illinois line were lower on livestock avoiding the U. S. Yards than on livestock which moved via the stock yards and were therefore unduly discriminatory; and that lower rates on meat from Western territory to Chicago and East than on livestock, unduly preferred Western packers. The examiner recommended a finding that rates involved are not prejudicial and discriminatory.

RECEIPTS AT CHIEF CENTERS

Week ended November 21, 1936:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 21	256,000	628,000	297,000
Previous week	315,000	638,000	587,000
1935	270,000	348,000	248,000
1934	238,000	635,000	172,000
1933	194,000	622,000	284,000
At 11 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 21	180,000	482,000	197,000
Previous week	217,000	478,000	239,000
1935	180,000	238,000	161,000
1934	170,000	475,000	106,000
1933	137,000	453,000	188,000
1932	137,000	307,000	184,000
At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 21	180,000	482,000	197,000
Previous week	217,000	478,000	239,000
1935	180,000	238,000	161,000
1934	170,000	475,000	106,000
1933	137,000	453,000	188,000
1932	137,000	307,000	184,000

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first three days of this week totaled 25,026 cattle, 3,780 calves, 54,528 hogs and 21,959 sheep.

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., November 25, 1936—At 22 concentration points and 9 packing plants in Iowa and Minnesota, the week's hog market was fairly active with the closing undertone strong. Receipts up to mid-week were heavy. Prices as compared with close of last week were steady to 10c higher, mostly steady to 5c up. Current prices, good to choice 200 to 290 lb. hogs, by truck, \$9.00@9.20, most plant deliveries \$9.10 up, long hauls \$9.30 and rails \$9.40 or slightly higher. Most better 290 to 350 lb. hogs by truck, \$8.75@9.10, better 180 to 200 lb., \$8.70@9.05, mixed grades 160 to 180 lb., \$7.40@8.50, comparable light lights, \$6.50@7.50, bulk better sows, 425 lb. down, \$8.45@8.70 by truck, \$9.00 for best light kinds off cars.

Receipts week ended Nov. 26, 1936:

	This week.	Last week.
Friday, Nov. 20.....	40,900	34,800
Saturday, Nov. 21.....	33,600	38,900
Sunday, Nov. 22.....	45,900	62,900
Tuesday, Nov. 24.....	34,000	28,800
Wednesday, Nov. 25.....	39,800	27,900
Thursday, Nov. 26.....	Holiday	39,700

MORE LAMB FEEDING

Number of lambs to be fed for market this winter is very uncertain, but prospects now are that it will be larger than a year earlier, according to the U. S. Bureau of Agricultural Economics. The lamb crop was 9 per cent larger in 1936 than a year earlier. All the increase occurred in Western sheep states. Slaughter supplies of lambs in new-crop marketing year did not begin to increase over a year earlier until September. Unfavorable weather and poor crop and pasture conditions delayed marketings somewhat. Lambs generally this year have not been in as good condition as a year earlier and the proportion of lambs in only "feeder flesh" in the market supplies has been above average.

Although effects of the 1936 drought on total supply of feed grains in the country was almost as serious as those caused by the 1934 drought, the sheep industry will be much less affected this

year than in 1934. This year, only a small part of Western sheep region was included in the drought area, whereas nearly all of it was in the severe drought area in 1934. It seems probable, however, that further expansion in western sheep industry will be prevented, and perhaps some decrease will occur as a result of grazing-control.

Although lamb prices will be strengthened somewhat in the next few years by small total supplies of livestock for slaughter, they will probably be affected much less than prices of hogs and cattle. But as cattle and hog slaughter increases at the end of several years, the effect of this increase in supplies upon cattle and hog prices also will be much greater than the effect on lamb prices. On the whole, from the standpoint of lamb prices it appears that the situation of the sheep industry in the next 5 or 6 years will compare favorably with the situation of other livestock.

CANADIAN LIVESTOCK PRICES

BUTCHER STEERS.

Up to 1,050 lbs.

Top Prices	Week ended Nov. 19.	Last week.	Same week 1935.
Toronto.....	\$ 6.00	\$ 5.85	\$ 6.25
Montreal.....	6.00	6.00	6.25
Winnipeg.....	6.00	6.00	6.00
Calgary.....	5.00	5.00	4.50
Edmonton.....	4.75	4.50	4.50
Prince Albert.....	3.50	3.00	3.50
Moose Jaw.....	4.00	3.50	4.50
Saskatoon.....	3.75	3.65	3.25

VEAL CALVES.

	Week ended Nov. 19.	Last week.	Same week 1935.
Toronto.....	\$ 9.50	\$ 9.00	\$10.00
Montreal.....	8.50	8.50	8.50
Winnipeg.....	8.50	6.00	7.00
Calgary.....	3.50	3.50	4.50
Edmonton.....	4.50	4.50	4.50
Prince Albert.....	2.50	3.00	3.00
Moose Jaw.....	4.00	4.00	5.00
Saskatoon.....	4.75	4.50	5.00

BACON HOGS.

	Week ended Nov. 19.	Last week.	Same week 1935.
Toronto.....	\$ 8.00	\$ 7.75	\$ 8.15
Montreal (1).....	8.00	7.75	8.50
Winnipeg (1).....	7.35	6.75	7.25
Calgary.....	7.15	6.40	7.50
Edmonton.....	7.00	6.75	7.00
Prince Albert.....	7.10	6.50	7.35
Moose Jaw.....	7.10	6.50	7.50
Saskatoon.....	7.10	6.50	7.35

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All other "off trucks."

GOOD LAMBS.

	Week ended Nov. 19.	Last week.	Same week 1935.
Toronto.....	\$ 8.25	\$ 8.35	\$ 8.50
Montreal.....	7.50	7.50	7.75
Winnipeg.....	7.25	7.00	7.00
Calgary.....	7.00	6.00	6.00
Edmonton.....	7.00	6.00	5.50
Prince Albert.....	5.75	5.75	5.25
Moose Jaw.....	8.25	6.00	5.75
Saskatoon.....	5.85	5.75	5.50

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended Nov. 21, 1936.

CATTLE.

	Week ended Nov. 21.	Prev. week.	Cor. week, 1935.
Chicago.....	32,531	38,860	27,994
Kansas City.....	28,218	30,079	28,600
Omaha.....	21,588	22,826	17,563
East St. Louis.....	20,078	24,896	27,186
St. Joseph.....	7,217	9,184	8,004
Sioux City.....	12,442	13,397	10,825
Wichita.....	4,617	5,650	3,896
Fort Worth.....	9,548	8,835	10,311
Philadelphia.....	1,945	2,002	2,466
Indianapolis.....	2,267	2,678	2,123
New York & Jersey City.....	9,382	9,538	8,029
Oklahoma City.....	9,875	14,910	9,381
Cincinnati.....	4,265	4,200	3,384
Denver.....	8,050	6,765	6,518
St. Paul.....	13,884	19,676	12,672
Milwaukee.....	4,826	4,865	4,030
Total.....	190,586	218,400	183,162

HOGS.

	Week ended Nov. 21.	Prev. week.	Cor. week, 1935.
Chicago.....	168,793	150,615	86,250
Kansas City.....	57,785	44,326	16,448
Omaha.....	55,589	47,347	16,442
East St. Louis.....	81,225	62,978	24,413
St. Joseph.....	25,033	32,622	11,609
Sioux City.....	38,872	32,138	10,988
Wichita.....	6,222	4,817	2,620
Fort Worth.....	4,305	4,101	3,676
Philadelphia.....	19,871	19,082	15,367
Indianapolis.....	23,632	23,164	14,842
New York & Jersey City.....	57,260	55,700	45,917
Oklahoma City.....	7,717	7,723	4,833
Cincinnati.....	18,686	18,375	11,368
Denver.....	10,592	10,421	4,591
St. Paul.....	87,809	81,005	24,810
Milwaukee.....	16,682	18,943	13,995
Total.....	683,169	604,367	308,182

SHEEP.

	Week ended Nov. 21.	Prev. week.	Cor. week, 1935.
Chicago.....	41,919	47,371	36,618
Kansas City.....	18,421	19,796	12,103
Omaha.....	17,888	15,188	16,165
East St. Louis.....	15,382	17,130	15,292
St. Joseph.....	16,542	14,763	11,158
Sioux City.....	13,276	12,902	14,943
Wichita.....	1,590	1,236	1,000
Fort Worth.....	2,821	2,586	3,565
Philadelphia.....	4,721	4,187	4,722
Indianapolis.....	2,599	2,497	3,448
New York & Jersey City.....	62,327	62,776	63,409
Oklahoma City.....	2,263	2,158	1,751
Cincinnati.....	3,326	5,133	3,290
Denver.....	4,845	6,352	3,199
St. Paul.....	29,710	30,288	19,774
Milwaukee.....	2,681	2,217	3,178
Total.....	240,261	246,590	217,585

U. S. INSPECTED HOG KILL

At 8 points week ended November 20:

	Week ended Nov. 20.	Prev. week.	Cor. week, 1935.
Chicago.....	168,793	150,615	86,250
Kansas City, Kansas.....	57,785	44,326	16,448
Omaha.....	52,437	42,026	13,387
St. Louis & East St. Louis.....	81,225	62,978	32,683
Sioux City.....	36,111	32,138	10,391
St. Joseph.....	24,562	19,065	9,915
St. Paul.....	87,809	81,005	29,643
N. Y., Newark and J. C.....	56,995	54,011	48,318
Total.....	565,717	486,164	245,085

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No matter how fine the meat product, it has to fight for attention in any modern store. Give your bologna, luncheon meats, and sausages "buy appeal" by dressing them distinctively in Bemis Tailored Cloth Bags. They're neat and sanitary - attractively trade marked - only one end to close. Result: Money saved in time and packing labor. Ask for sample.

BEMIS CLOTH BAGS

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 21, 1936, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,579	12,751	6,225
Swift & Co.	4,154	15,698	11,117
Morris & Co.	3,629
Wilson & Co.	4,682	6,601	5,478
Anglo-Amer. Prov. Co.	821
G. H. Hammond Co.	3,686
Shippers	13,583	19,368	10,608
Others	11,418	51,618	5,341
Brennan Packing Co., 3,191 hogs; Western Packing Co., Inc., 3,810 hogs; Agar Packing Co., 6,502 hogs.

Total: 44,618 cattle; 7,482 calves; 117,839 hogs; 41,698 sheep.

Not including 1,496 cattle, 743 calves, 72,435 hogs and 10,829 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,974	747	4,185	3,027
Cudahy Pkg. Co.	3,293	1,485	1,823	4,768
Morris & Co.	1,749	1,053	1,409
Swift & Co.	3,326	1,338	5,929	4,232
Wilson & Co.	2,400	1,096	1,987	3,834
Indpt. Pkg. Co.	425
Kornblum Pkg. Co.	1,394
Others	5,303	1,060	4,219	1,151

Total: 21,439 cattle; 6,779 calves; 18,568 hogs; 18,421 sheep.

Not including 51,679 hogs bought direct.

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	3,888	15,549	3,267
Cudahy Pkg. Co.	5,495	10,290	5,153
Dold Pkg. Co.	1,026	8,954
Morris & Co.	3,061	423	1,491
Swift & Co.	6,737	9,120	4,518
Others	24,214

Eagle Pkg. Co., 10 cattle; Grt. Omaha Pkg., 90 cattle; Geo. Hoffman Pkg., 33 cattle; Lewis Pkg. Co., 452 cattle; Omaha Pkg. Co., 147 cattle; John Roth & Sons, 48 cattle; So. Omaha Pkg. Co., 54 cattle; Lincoln Pkg. Co., 440 cattle; Nagle Pkg. Co., 6 cattle; Wilson & Co., 74 cattle.

Total: 21,561 cattle and calves; 68,550 hogs; 14,429 sheep.

Not including 51 cattle, 6,764 hogs and 3,495 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,625	2,532	3,206	8,182
Swift & Co.	4,620	2,620	4,235	5,542
Morris & Co.	1,757	671
Hunter Pkg. Co.	1,872	1,068	5,451	592
Hell Pkg. Co.	2,256
Krey Pkg. Co.	6,323
Laclede Pkg. Co.	1,953
Shippers	4,900	6,548	19,771	3,159
Others	3,825	129	31,124	1,016

Total: 18,599 cattle; 12,927 calves; 74,980 hogs; 18,491 sheep.

Not including 3,268 cattle, 5,166 calves, 53,962 hogs and 3,412 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,549	967	13,634	11,064
Armour and Co.	2,345	835	11,291	5,478
Others	1,254	15	2,679	205

Total: 6,148 cattle; 1,837 calves; 27,604 hogs; 16,747 sheep.

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	4,004	612	14,661	4,587
Armour and Co.	3,403	334	14,692	4,005
Swift & Co.	3,263	504	9,438	4,682
Shippers	1,859	12	11,030	584
Others	298	24	81	2

Total: 12,827 cattle; 1,486 calves; 49,902 hogs; 13,860 sheep.

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,813	1,652	2,852	997
Wilson & Co.	3,312	1,802	2,828	1,266
Others	257	37	620

Total: 6,382 cattle; 3,491 calves; 6,298 hogs; 2,263 sheep.

Not including 22 cattle and 1,419 hogs bought direct.

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son	39	340
E. Kahn's Sons	981	259	7,858	1,575
Lohrey Pkg. Co.	3	273
H. H. Meyer Pkg. Co.	21	5,634
J. Schlachter's Son	262	159	86
J. & F. Schroth P. Co.	25	3,508
J. F. Stegner & Co.	507	197	26
Shippers	457	2,016	1,836
Others	1,520	714	705	290

Total: 3,776 cattle; 1,836 calves; 19,994 hogs; 4,152 sheep.

Not including 234 cattle, 230 calves, 1,275 hogs and 838 sheep bought direct.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,297	3,129	22,656	12,461
Cudahy Pkg. Co.	1,348	1,286
Swift & Co.	6,484	4,980	37,475	17,249
United Pkg. Co.	1,353	229
Others	2,236	237	14,682	2,593

Total: 15,910 cattle; 9,871 calves; 74,813 hogs; 32,305 sheep.

Not including 48 cattle and 146 calves bought direct.

FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,757	2,360	1,876	1,470
Swift & Co.	4,451	2,927	1,916	1,311
City Pkg. Co.	238	180	254	40
Blue Bonnet Pkg. Co.	100	137	199
H. Rosenthal Pkg. Co.	52	34	60

Total: 9,598 cattle; 5,638 calves; 4,305 hogs; 2,821 sheep.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,789	1,578	2,154	1,587
Dold Pkg. Co.	894	28	1,560	2
Wichita D. B. Co.	15
Dunn-Ostertag	97
Fred W. Dold	129	314	1
Sunflower Pkg. Co.	60	103
So. West Beef Co.	27

Total: 3,011 cattle; 1,696 calves; 4,131 hogs; 1,590 sheep.

Not including 2,091 cattle bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,787	366	5,215	6,906
Swift & Co.	2,766	424	7,013	8,778
Cudahy Pkg. Co.	1,571	170	1,920	1,802
Others	2,206	204	822	4,606

Total: 8,270 cattle; 1,364 calves; 14,970 hogs; 21,586 sheep.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,797	4,214	16,582	2,486
Swift & Co., Chi.	250
Omaha Pkg. Co., Chi.	196	1,240
Omaha Pkg. Co., Harrison	963
Armour and Co., Mil.	1,408	2,128
N. Y. B. D. M. Co.	39
Swift & Co., Cleve.	2,383
R. Gums & Co.	75	67
Van Wagenen & S.	900
Corkran-Hill	137
Swift & Co., Balt.	182
Shippers	237	15	94	48
Others	575	568	395	152

Total: 5,327 cattle; 6,990 calves; 21,436 hogs; 4,176 sheep.

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	2,260	643	24,852	2,464
Armour and Co.	1,196	100	3,340	25
Hilgemeier Bros.	6	950
Stumpf Bros.	118
Schusser Pkg. Co.	10	94
Ind. Prov. Co.	8	12	199
Meier Pkg. Co.	83	10	277
Art Wabnitz	17	84	58
Mease Hartman Co.	43
Shippers	2,814	1,801	22,556	7,718
Others	599	74	182	3

Total: 7,936 cattle; 2,724 calves; 52,608 hogs; 10,268 sheep.

RECAPITULATION.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	44,618	51,596	40,376	40,376
Kansas City	21,439	21,449	21,311	21,311
Omaha	21,561	21,829	17,187	17,187
East St. Louis	18,599	21,611	22,924	22,924
St. Joseph	6,148	7,024	6,830	6,830
Sioux City	12,827	21,731	12,408	12,408
Oklahoma City	6,382	8,955	6,545	6,545
Wichita	3,011	3,740	2,781	2,781
Denver	8,270	4,560	8,162	8,162
St. Paul	15,910	22,480	14,306	14,306
Milwaukee	5,327	7,899	4,370	4,370
Indianapolis	7,936	8,133	5,884	5,884
Cincinnati	3,776	5,102	3,139	3,139
Ft. Worth	9,598	8,835	10,311	10,311

Total: 184,502 cattle; 214,944 calves; 176,334 hogs; 176,334 sheep.

*Cattle and calves.

HOGS.

	Chicago	Kansas City	East St. Louis	St. Joseph	Sioux City	Oklahoma City	Wichita	Denver	St. Paul	Milwaukee	Indianapolis	Cincinnati	Ft. Worth	Total
Nov. 21	117,839	18,568	16,981	27,604	49,902	6,298	4,131	7,453	74,813	21,436	52,608	19,994	4,305	556,008
Nov. 14	117,839	18,568	16,981	27,604	49,902	6,298	4,131	7,453	74,813	21,436	52,608	19,994	4,305	556,008
Nov. 7	117,839	18,568	16,981	27,604	49,902	6,298	4,131	7,453	74,813	21,436	52,608	19,994	4,305	556,008
Nov. 30	117,839	18,568	16,981	27,604	49,902	6,298	4,131	7,453	74,813	21,436	52,608	19,994	4,305	556,008

SHEEP.

	Chicago	Kansas City	Omaha	East St. Louis	St. Joseph	Sioux City	Oklahoma City	Wichita	Denver	St. Paul	Milwaukee	Indianapolis	Cincinnati	Ft. Worth	Total
Nov. 21	41,698	18,421	14,429	18,491	16,747	13,860	2,263	1,590	21,586	32,305	4,176	10,728	4,962	2,821	202,807
Nov. 14	41,698	18,421	14,429	18,491	16,747	13,860	2,263	1,590	21,586	32,305	4,176	10,728	4,962	2,821	202,807
Nov. 7	41,698	18,421	14,429	18,491	16,747	13,860	2,263	1,590	21,586	32,305	4,176	10,728	4,962	2,821	202,807
Nov. 30	41,698	18,421	14,429	18,491	16,747	13,860	2,263	1,590	21,586	32,305	4,176	10,728	4,962	2,821	202,807

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 16	19,314	3,173	38,464	10,686
Tues., Nov. 17	8,799	1,457	38,449	9,733
Wed., Nov. 18	8,904	1,385	29,316	10,333
Thurs., Nov. 19	5,290	1,173	33,723	14,830
Fri., Nov. 20	1,759	434	26,181	4,986
Sat., Nov. 21	400	100	14,000	9,000

Total this week: 44,466 cattle; 7,722 calves; 179,984 hogs; 53,156 sheep.

Previous week: 53,540 cattle; 9,294 calves; 160,850 hogs; 62,915 sheep.

Year ago: 40,958 cattle; 7,936 calves; 184,546 hogs; 42,811 sheep.

*Two yrs. ago: 42,639 cattle; 8,547 calves; 160,659 hogs; 25,623 sheep.

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 16	3,248	381	5,599	2,663
Tues., Nov. 17	3,261	538	3,390	3,787
Wed., Nov. 18	3,824	484	3,526	966
Thurs., Nov. 19	1,846	370	2,680	977
Fri., Nov. 20	1,234	404	4,245	2,138
Sat., Nov. 21	500

Total this week: 13,407 cattle; 2,177 calves; 19,440 hogs; 10,666 sheep.

Previous week: 15,353 cattle; 1,085 calves; 19,263 hogs; 15,238 sheep.

Year ago: 15,520 cattle; 2,032 calves; 11,601 hogs; 9,381 sheep.

4,196 40,534
7,796 12,100
7,840 13,301
8,074 28,950
5,002 11,440
2,155 15,477
2,158 1,751
1,236 1,000
4,358 9,735
7,208 22,225
5,069 3,252
4,223 10,726
3,605 4,902
2,595 3,506
8,515 182,187

OCK
o Union Stock
periods:

Hogs. Sheep.
38,464 10,880
38,449 9,735
29,316 10,325
33,723 14,830
26,181 4,888
14,000 3,000
79,984 33,156
30,650 62,915
94,546 42,811
30,650 25,023
and 761 cor.

Hogs. Sheep.
5,509 2,060
3,390 3,787
3,526 966
2,880 977
4,245 2,185
500
19,440 10,000
19,263 15,290
11,601 9,831
6,351 4,590

near to date:
—Year—
1935.
771 1,754,296
936 416,054
909 3,112,081
997 2,677,040

IVESTOCK.
Sheep. Lamb.
\$3.75 \$4.95
3.25 8.25
4.50 10.70
1.85 5.80
2.35 6.70
1.85 5.55
2.10 5.30
\$2.55 \$6.90

CKERS.
Hogs. Sheep.
11,267 45,396
14,995 43,127
30,588 35,508
14,106 53,535
35,400 45,000
27,515 54,323

PRICES.
—Prices—
Top. Av.
\$ 9.80 \$9.45
9.85 9.65
9.85 9.45
6.15 5.70
4.25 3.90
3.65 3.35
4.65 4.40
\$ 5.70 \$5.35
week ending

ERS.
or federal is-
20, 1936:
168,798
150,615
80,250
178,000

ES.
cago packers
November 25,
dedd Prev.
er 26. week.
2 86.084
8 61.615
0 15,100
0 163,002

ovisioner

INTERNATIONAL SHOW

All previous records were broken when 527 carloads of fat cattle, hogs and lambs were shipped to the International Livestock Exposition at Chicago, which opened November 28 and continues through December 5. There are 417 carloads of fat cattle, 22 lots of feeder calves, 38 carloads of lambs and 50 carloads of hogs. Entries in all livestock departments totaled 14,653 head, a figure never equalled in the past. These animals are being exhibited by breeders and feeders from 30 states and the provinces of Alberta, Quebec and Ontario, Canada.

Farm boys and girls are exhibiting 464 baby beeves, 51 lambs and 35 pigs in the junior feeding contest. Twenty-one states were represented in the junior stock judging contest held at the beginning of the show and 27 college teams participated in the collegiate livestock judging contest.

R. A. Smith, of Armour and Company, picked the winners in the heavy-weight fat cattle division and William J. Keating, Wilson & Co., made the awards in the light weight carlot cattle classes. Visitors to the show during the early as well as the late days of the period will be able to view the type of cattle which in the judgment of experienced packer buyers are the best available.

The Meat Gallery, under the auspices of the National Live Stock and Meat Board, furnishes an outstanding exhibit of the show from the standpoint of the meat industry. Packers, wholesalers and retailers will get many pointers from a first hand study of this exhibit and retail meat dealers can well encourage their customers to study the meat cuts, the differences in quality of meats and the nutritive value of meat in health and disease, for the old and the young as well as for the worker and every other class of consumer.

NEW YORK LIVE STOCK

Receipts week November 21, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	4,393	8,976	6,208	24,422
Central Union.....	2,228	1,131	12,128
New York.....	72	2,863	23,722	8,256
Total.....	6,693	12,970	29,930	44,806
Previous week.....	6,428	12,806	27,960	58,503
Two weeks ago.....	6,737	11,339	24,670	46,914

PACIFIC COAST LIVESTOCK

Receipts during the five days ended November 18, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles.....	11,631	7,219	1,113	3,736
San Francisco.....	1,655	180	2,280	3,150
Portland.....	3,250	325	6,600	2,650
DIRECTS—Los Angeles: Cattle, 182 cars; hogs, 118 cars; sheep 116 cars. San Francisco: Cattle, 310 head; calves, 160 head; hogs, 6,115 head; sheep, 4,000 head.				

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics)

WESTERN DRESSED MEATS

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending Nov. 21, 1936.....	7,471	2,511	2,389
Week previous.....	5,724	2,703	2,182
Same week year ago.....	8,586	2,388	2,090
COWS, carcass			
Week ending Nov. 21, 1936.....	1,591	1,726	2,354
Week previous.....	1,083	1,748	2,473
Same week year ago.....	2,384	1,440	2,343
BULLS, carcass			
Week ending Nov. 21, 1936.....	187½	793	31
Week previous.....	461	575	11
Same week year ago.....	317½	396	8
VEAL, carcass			
Week ending Nov. 21, 1936.....	12,144	2,229	730
Week previous.....	11,770	2,242	693
Same week year ago.....	13,513	1,840	1,010
LAMB, carcass			
Week ending Nov. 21, 1936.....	48,642	17,958	13,403
Week previous.....	38,698	17,270	13,391
Same week year ago.....	45,077	11,156	16,495
MUTTON, carcass			
Week ending Nov. 21, 1936.....	3,900	1,041	827
Week previous.....	3,107	1,007	1,142
Same week year ago.....	3,739	904	868
PORK CUTS, lbs.			
Week ending Nov. 21, 1936.....	1,614,096	532,270	317,319
Week previous.....	1,364,186	573,111	278,602
Same week year ago.....	2,286,613	410,304	265,982
BEEF CUTS, lbs.			
Week ending Nov. 21, 1936.....	470,628
Week previous.....	499,925
Same week year ago.....	418,212

LOCAL SLAUGHTERS

CATTLE, head	Week ending Nov. 21, 1936.....	9,382	1,948
	Week previous.....	9,538	2,002
	Same week year ago.....	8,029	2,466
CALVES, head	Week ending Nov. 21, 1936.....	13,564	2,306
	Week previous.....	13,065	2,057
	Same week year ago.....	14,389	2,434
HOGS, head	Week ending Nov. 21, 1936.....	57,200	19,971
	Week previous.....	55,700	19,092
	Same week year ago.....	45,917	15,397
SHEEP, head	Week ending Nov. 21, 1936.....	62,327	4,721
	Week previous.....	62,776	4,187
	Same week year ago.....	65,409	6,722



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AND SEE FOR YOURSELF*

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BIRMINGHAM ALABAMA

Up and Down the



MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, Nov. 28, 1896.)

Mexican cattle imported into the United States in September, 1896, totaled 4,705 head, coming through Arizona, Texas and California points of entry. (In September, 1936, cattle imported from Mexico totaled 5,818 head.)

Report of the Secretary of Agriculture stated that American cattle shipped to England arrived in such perfect condition "that there is neither need nor desire to further fatten them before killing."

Canadian pork packers reported to the board of tariff commissioners that pork packing in Canada had increased 50 per cent since 1881. Two-thirds of the hogs produced in that country were said to be consumed there.

Fancy steers from the fat stock show held at Madison Square Garden, New York, were purchased by Swartzschild & Sulzberger Co. Some of the cattle exhibited were yearlings and were said to give promise of being great beef cattle "when fully matured."

Largest foreign shipment of machinery ever made by the Frick Company, Waynesboro, Pa., required eleven cars for transporting to the seaboard a complete refrigerating and ice making plant consigned to Johannesburg, South Africa.

Chattanooga Beef & Ice Co., Chattanooga, Tenn., was organized to pack beef and manufacture fertilizer and ice. Officers were J. W. Jones, president;

J. B. Cameron, secretary and J. W. Post, manager.

Armour and Company, G. H. Hammond Co., Cudahy Packing Co. and Nelson Morris & Co. established branch houses in Jacksonville, Fla.

Meat Packing 25 Years Ago

(From The National Provisioner, Dec. 2, 1911.)

J. Ogden Armour gave \$5,000 to manager B. H. Heide of the International Live Stock Exposition to be awarded as prizes to agricultural college students in livestock judging contests. For the show which opened on December 2 nine teams from colleges in the United States and teams from two colleges in Canada competed, this being the first time Canadian colleges participated in the event.

Annual report for 1911 of the collector of internal revenue declared that the oleomargarine tax law, which imposed a tax of 10c per pound on colored margarine and 1/4c on uncolored, affords more opportunity for fraud than any other statute with which the internal revenue bureau has to deal.

Trial of cases of meat packers at Chicago for alleged violation of the Sherman anti-trust act was deferred, to permit packers' appeal to the United States Supreme Court on December 4.

Annual report of Cudahy Packing Co. for year ended October 28, 1911, showed sales of \$87,803,856 and a profit of \$379,307 before dividends.

Geo. Kern, R. Kern and L. Kern, New York City, organized the firm of George Kern, Inc., with a capital stock of \$50,000, to manufacture sausage.

Sulzberger & Sons Co. put into operation its new wool pullery in Chicago, located at 41st St. and Ashland Ave., in connection with the main plant, and equipped to handle 4,000 to 4,500 skins daily.

C. A. Durr Packing Co., Utica, N. Y., installed a 35-ton York refrigerating machine.

Jacob Dold Packing Co.'s branch house at Utica, N. Y., was destroyed by fire.

President Joseph Allerdice, Indianapolis Abattoir Co., also president of the American Meat Packers Association, was in New York in the course of an inspection of the company's Eastern interests.

Chicago News of Today

Sparrer's Summer Sausage, Inc., has been incorporated to deal in meats at 1333 Fulton st., Chicago.

A. C. Sinclair, vice president, Kingan & Co., Indianapolis, Ind., was a visitor in Chicago during the week.

R. H. Cabell, president of Armour and Company, was a speaker at the annual convention of the Mississippi Valley Association, held in St. Louis, Mo., during the week. Mr. Cabell said that



PACKERS GATHER AT SEATTLE TO MEET INSTITUTE HEAD

Forty packinghouse representatives gathered at a recent luncheon meeting at the Rainier Club, Seattle, Wash., to discuss current problems and meet president Wm. Whitfield Woods of the Institute of American Meat Packers.

FRONT ROW (Left to right): Henry Coffin, J. C. Herberger, Meade Hadley, F. B. Carter, William Ellis, W. H. Smith, F. A. Danielson, Wm. Whitfield Woods, J. H. Moninger, O. B. Joseph, William Moran, C. C. Lawrence, Tom Carstens, L. E. McKendry, H. A. Kurtzman, Almon Ray Smith.

MIDDLE ROW: Max Mondschein, Leo Steinhauer, J. F. Unicume, Hugo Jassny, A. O. Nelson, F. S. Sandoz, Harold Ronquist, W. R. Grunewald, T. P. Maloney, O. R. Lucas, Emmett Shew, R. E. Pirie, L. R. Lahey, G. W. Haaker, J. R. Modahl.

REAR ROW (standing): M. S. Moss, Walter Watson, Herman Karlen, M. Gordon, Frank Forster, O. A. Dittbrenner, Louis Warren, Tom Kelley, E. A. Graves.



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is a day-to-day problem that requires not only careful study of markets, but also full knowledge of how to find profits in a particular market situation. "PORK PACKING" contains many tests which will show whether you are cutting up the hog to yield the most profit. Filled from cover to cover with practical answers to pork packing problems, this 360-page volume will quickly repay you its cost many times over. Order your copy today.

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the United States, with its high wages and high costs, which naturally go with a high standard of living, gradually priced itself out of the export market. He felt there was hope for reviving this country's foreign trade—if not in foodstuffs, then in manufactured goods which increased employment, and in turn made a better domestic market for meats and other foods.

President Wm. Whitfield Woods, Institute of American Meat Packers, returned this week from a trip to Southwestern, Pacific Coast and Northwestern points.

Countrywide News Notes

A. & K. Sausage Co. has been started at Coffeyville, Kan., by Gus Kiefer and H. A. Alter. The firm will manufacture sausage and luncheon meats and will distribute pork products through the surrounding territory.

George F. Hertlein has purchased the Weber sausage factory, Charlotte, N. C., and plans enlargements and improvements.

H. A. Beckman, manager, Chattanooga, Tenn., branch of Geo. A. Hormel & Co., has been made manager of the New Orleans branch, succeeding R. A. Bresette, who is going into private business in that city. A. G. Barnes, of the Hormel staff at Birmingham, Ala., becomes manager at Chattanooga.

Over 1,500 meat dealers and civic officials visited the new Armour and Company wholesale market at Kansas City, Kan., for its recent formal opening. The new market, a consolidation of old Fowler and Armour markets, increases capacity about 50 per cent. H. B. Mason is manager and Charles Bullock is associate manager.

Charles E. Roth, well-known packinghouse products broker operating as the Interstate Sales Co., Cincinnati, O., entertained his Cincinnati packer friends at a complimentary luncheon at his new offices, 1029 Freeman st., on November 19. Charley is a famous host, as his friends in the old days of the packers' association well remember. Among his guests on this occasion were H. Harold Meyer and George Schlereth, H. H. Meyer Packing Co.; Elmore, Fred and William Schroth, J. & F. Schroth Packing Co.; Louis W. and Albert Kahn, E. Kahn's Sons Co.; Charles Hauck and Albert Goering, Ideal Packing Co.; Harry and Wm. Maescher, Maescher & Co.; Henry Moellering and George Lohrey, Lohrey & Moellering; Armin Sander and Howard Fenker, A. Sander Packing Co.; Jacob Vogel, Albert Huneke and James McKinney.

Swift & Company's new branch house at New Orleans, La., was dedicated on November 16, with open house for wholesale and retail meat dealers. The ceremonies continued through the first part of the week, when the general public was welcomed. The new branch is reported to be the largest in the South, and includes a sales distributing unit and

sausage manufacturing department, with facilities for meat smoking and ham cooking. A. H. Joiner, district branch house manager for Swift, was present at the opening. L. G. McGee is manager of the new branch.

New York News Notes

President Edward Foss Wilson, superintendent A. H. Kreuder of the motor transportation department, and Russell M. Smith, dog food department, Wilson & Co., Chicago, were visitors to New York last week.

J. I. Russell and Mrs. Russell are basking in the Florida sun at Miami Beach, where they will spend the winter. Mr. Russell prior to his retirement was district manager for Wilson & Co. at Boston and New York.

R. E. Pearsall, vice president in charge of produce, Armour and Company, Chicago, visited New York last week.

E. N. Sturman, vice president, Flavor Sealed division, Geo. A. Hormel & Co., Austin, Minn., was a visitor to New York last week.

Meat and poultry seized and destroyed by the health department of the city of New York during the week ended November 21, 1936, were as follows: Meat—Brooklyn, 7 lbs.; Manhattan, 405 lbs.; Total, 412 lbs. Poultry—Brooklyn, 1,110 lbs.; Manhattan, 149 lbs.; Total, 1,259 lbs.

With an insufficient number of shares represented at the recent meeting of the New York Butchers Calfskin Association only informal discussions were held and another meeting has been scheduled for November 30. It is hoped that a quorum can be secured at that time, so that the pending offer of \$40,000 for the association's rendering plant

may be considered. One faction in the Association is strongly recommending the sale of this plant, while another feels that the fat rendering activities should be continued.

VETERANS WITH IDEAS

More than 250 years of service in the meat packing industry were represented by five men who met in the office of Myrick D. Harding, assistant general manager of Armour and Company's plants, just previous to the recent packers' convention.

Mr. Harding completed 50 years of service in the industry last June. He began work in Kansas City when he was 11 years old and became a full-fledged butcher at 14. Mr. Harding is noted throughout the industry for his development of a dry rendering system which has been one of the most important factors in eliminating objectionable odors at the stockyards.

Meeting with Mr. Harding was James Lonergan who completed 50 years service with Armour last month and was noted for the skill with which he manipulated a nine-pound cleaver in the pork cutting department. Before this hand operation was replaced by an electric cutter Mr. Lonergan's work was observed and remarked upon by such notables as Clemenceau, war time Premier of France, Lord and Lady Astor, Lady Diana Manners, Venizelos, famous Greek Premier, Generals Joffre, Foch and Diaz, Rudolph Valentino, the former King of Siam and the Crown Princes of Sweden and Rumania.

Other 50-year men are Charles Klaus, expert sausage maker; John Hurley, beef butcher; and Sam Simons, sheep butcher. All of these Armour men were presented with gold medals of recognition at the Institute convention.



250 YEARS OF PACKINGHOUSE SERVICE

Four packinghouse workers, in the industry for half a century, meet with Myrick D. Harding, also a 50-year man, at Armour and Company's office in the Union Stockyards. Mr. Harding is assistant general manager of all Armour plants and is responsible for development of several improved packinghouse processes. STANDING (left to right)—Sam Simons, John Hurley, Charles Klaus and James Lonergan. SEATED—M. D. Harding.

GOVERNMENT GRADED MEAT

Meat graded by the U. S. Bureau of Agricultural Economics during October, 1936, with comparisons, is reported as follows:

	Oct., 1936 lbs.	10 mos. '36 lbs.	10 mos. '35 lbs.
Fresh and frozen:			
Beef	39,309,758	378,753,378	220,257,581
Veal and calf ..	411,836	2,951,435	2,348,471
Lamb and mutton ..	1,778,441	14,985,145	14,640,240
Pork	244,428	1,906,408	2,073,736
Cured:			
Beef	120,942	1,084,711	625,161
Pork	1,182,274	11,568,350	5,849,176
Sausage including ground meat...	3,539,535	27,867,484	14,956,137
Other meats and lard.....	190,175	1,628,775	1,264,761
Total	46,777,389	440,775,686	262,015,272

NEWS OF THE RETAILERS

A. D. Schumacher, Oconto, Wis. opened super-market, Park ave. and Main St.; equipment includes a 10x20 ft. refrigerator with 26 ft. additional refrigerated counter space.

V. R. Cooter opened meat market at 308 Whitewater st., Whitewater, Wis.

Wissman's Market has been opened at 957 Cole st., and Geary Boulevard Kosher Market at 5701 Geary blvd., San Francisco, Cal.

Gilbert B. Hay has purchased West Hill Market, 4719 California ave., Seattle, Wash., from Gustav A. Stelznev.

Red & White Meat Market has opened for business at Haslett, Mich.

Anthony Bauer will open meat market at 3072 N. 27th st., Milwaukee, Wis.

Public Market, S. Centre st., Pottsville, Pa., opened new meat market with modern improvements and new refrigeration plant.

A. Kingsrud opened meat market business at 3601 E. Lake st., Minneapolis, Minn.

H. E. Froemming sold out meat business to Wessel Haack, Parkersburg, Ia.

Leo Pritzker bought Robert Street Meat Market at 450 Robert st., St. Paul, Minn.

MEAT COOKING STUDIES

Home economics authorities in the field of meat cookery met in conference on November 5 and 6 at the Palmer House, Chicago, to discuss various projects under way in this field and outline plans for the future. Majority of those in attendance are members of the committee of meat cookery of the National Cooperative Meat Investigations. This cooperative study, sponsored by the National Live Stock and Meat Board, is carried on at a score or more of agricultural experiment stations and the United States Department of Agriculture. Every phase of the subject of meat is considered in this study from production to the cooking of the finished product.

Presiding as chairman of the conference was Miss Alice Child, associate pro-

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on November 25, 1936:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, 300-500 lbs.¹:				
Choice	\$16.50@17.50			
Good	13.00@16.50			
Medium	9.50@13.00		\$11.00@13.50	
Common (plain)	8.00@ 9.50		10.00@11.00	
STEERS, 500-600 lbs.:				
Prime	17.00@18.00		18.00@19.00	\$19.00@20.00
Good	16.00@17.00		17.00@18.00	18.00@19.00
Medium	13.00@16.00		13.50@17.00	15.50@18.00
Common (plain)	9.50@13.00		11.00@13.50	12.00@15.50
Common	8.00@ 9.50		10.00@11.00	10.00@12.00
STEERS, 600-700 lbs.:				
Prime	16.50@17.50		17.00@18.50	18.50@19.50
Choice	15.50@16.50		15.50@17.50	17.00@18.50
Good	12.50@15.50		13.50@16.00	15.00@17.00
Medium	10.00@12.50	\$11.50@13.50	11.00@13.50	12.00@15.00
STEERS, 700 lbs. up:				
Prime	15.50@16.50	16.00@17.00	16.50@18.00	18.00@19.00
Choice	14.50@15.50	15.00@16.00	15.00@17.00	16.50@18.00
Good	12.50@14.50	13.50@15.00	13.50@15.00	15.00@16.50
COWS:				
Good	9.00@10.00	10.00@11.00	10.00@11.00	10.00@11.00
Medium	8.50@ 9.00	9.50@10.50	9.50@10.00	9.00@10.00
Common (plain)	8.00@ 8.50	9.00@ 9.50	8.00@ 8.50	8.00@ 9.00
Fresh Veal:				
VEAL²:				
Choice	13.00@14.00	14.50@16.00	15.00@17.00	15.00@16.00
Good	12.00@13.00	13.00@14.50	13.00@15.00	14.00@15.00
Medium	10.50@12.00	11.50@13.00	11.00@13.00	12.00@14.00
Common (plain)	9.00@10.50	10.00@11.50	10.00@11.00	11.00@12.00
CALF²:				
Good	9.50@10.50	10.50@11.50	10.50@12.00	11.00@12.00
Medium	8.50@ 9.50	9.50@10.50	9.50@10.50	9.00@10.00
Common (plain)	8.00@ 8.50	8.50@ 9.50	8.50@ 9.50	8.00@10.00
Fresh Lamb and Mutton:				
LAMBS, 38 lbs. down:				
Choice	13.50@14.50	14.50@15.50	15.00@16.00	14.50@15.50
Good	12.50@13.50	14.00@15.00	14.00@15.00	14.00@15.00
Medium	11.50@12.50	13.00@14.00	13.00@14.00	13.00@14.00
Common (plain)	10.50@11.50	12.00@13.00	11.50@13.00	
LAMBS, 39-45 lbs.:				
Choice	13.50@14.50	14.00@15.00	14.00@15.00	14.50@15.50
Good	12.50@13.50	13.50@14.00	13.50@14.00	14.00@14.50
Medium	11.50@12.50	12.50@13.50	12.50@13.50	13.00@14.00
LAMBS, 46-55 lbs.:				
Choice	12.50@13.50	12.50@13.50	12.50@14.00	12.50@13.50
Good	12.00@13.00	12.00@12.50	12.00@13.00	11.50@12.50
MUTTON, Ewe, 70 lbs. down:				
Good	6.50@ 8.00	7.00@ 8.00	6.50@ 8.00	7.00@ 8.00
Medium	5.50@ 6.50	6.00@ 7.00	5.50@ 7.00	6.00@ 7.00
Common (plain)	5.00@ 5.50	5.00@ 6.00	5.00@ 5.50	5.00@ 6.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	16.00@17.50	17.00@18.00	16.50@18.00	17.00@18.00
10-12 lbs. av.	16.00@17.50	17.00@18.00	16.50@17.50	17.00@18.00
12-15 lbs. av.	16.00@17.00	17.00@18.00	16.00@17.00	16.50@17.50
16-22 lbs. av.	15.50@16.00	16.00@17.00	15.50@16.50	15.50@17.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lbs. av.	14.00@15.00		15.00@16.00	15.00@16.50
PICNICS:				
6-8 lbs. av.		15.00@15.50		
BUTTS, Boston Style:				
4-8 lbs. av.	16.00@17.00		17.00@18.00	17.00@18.00
SPARE RIBS:				
Half sheets	12.00@13.00			
TRIMMINGS:				
Regular	11.00@11.50			

¹ Includes heifers, 450 lbs. down, at Chicago. ² Includes "skins on" at New York and Chicago.

³ Includes sides at Boston and Philadelphia.

fessor of home economics at the University of Minnesota. Others attending were Dr. Louise Stanley, chief of the Bureau of Home Economics of the U. S. Department of Agriculture; Miss Gladys Vail, Kansas State College; Miss Lucy Alexander, U. S. Department of Agriculture; Miss Jessie Alice Cline, Uni-

versity of Missouri; Miss Matilda Peters, University of Nebraska; Dr. W. Lee Lewis, Institute of American Meat Packers; Miss Esther Latzke, formerly of North Dakota Agricultural College; Miss Belle Lowe of Iowa State College, and Miss Inez S. Willson, National Live Stock and Meat Board.

9.00@20.00
8.00@19.00
5.50@18.00
2.00@15.50
9.00@12.00

8.50@19.50
7.00@18.50
5.00@17.00
2.00@15.00

8.00@18.00
5.50@16.50
5.00@16.50

0.00@11.00
9.00@10.00
8.00@ 9.00

5.00@16.00
4.00@15.00
2.00@14.00
1.00@12.00

1.00@12.00
0.00@11.00
8.00@10.00

4.50@15.50
4.00@14.50
3.00@14.00

4.50@15.50
4.00@14.50
3.00@14.00

2.50@12.50
1.50@12.50

7.00@ 8.00
8.00@ 7.00
5.00@ 6.00

7.00@18.00
7.00@18.00
6.50@17.50
5.50@17.00

5.00@16.50

17.00@18.00

and Chicago.

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; Dr. W.
can Meat
formerly
College;
College;
onal Live

visioner

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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,	
Week ended Nov. 25, 1936.		1935.	
Prime native steers—		18 1/4 @19	18 1/4 @19
400-600	18 @18 1/2	18 1/4 @19	18 1/4 @19
600-800	17 1/2 @18	18 1/4 @19	18 1/4 @19
800-1000	17 1/4 @18	18 1/4 @19	18 1/4 @19
Good native steers—			
400-600	17 @17 1/2	17 @17 1/2	17 @17 1/2
600-800	16 1/2 @17	16 1/2 @17	16 1/2 @17
800-1000	16 @16 1/2	16 1/2 @17	16 1/2 @17
Medium steers—			
400-600	15 1/4 @16	13 1/4 @14 1/2	13 1/4 @14 1/2
600-800	15 1/2 @16	13 1/4 @14 1/2	13 1/4 @14 1/2
800-1000	15 1/4 @16	14 1/4 @15 1/2	14 1/4 @15 1/2
Heifers, good, 400-600	16 @16 1/2	14 1/4 @15 1/2	14 1/4 @15 1/2
Cows, 400-600	9 1/2 @10	8 1/4 @10 1/4	8 1/4 @10 1/4
Hind quarters, choice	@15	@23	@23
Fore quarters, choice	@15	@15	@15

Beef Cuts		unquoted	
Steer loins, prime	@30	@30	@30
Steer loins, No. 1	@28	@28	@28
Steer loins, No. 2	@27	@27	@27
Steer short loins, prime	@40	unquoted	unquoted
Steer short loins, No. 1	@42	@42	@42
Steer short loins, No. 2	@37	@37	@37
Steer loin ends (hips)	@24	@24	@24
Steer loin ends, No. 2	@23	@23	@23
Cow loins, prime	@18	@18	@18
Cow ribs, No. 2	@18	@18	@18
Cow loin ends (hips)	@15	@15	@15
Steer ribs, prime	@23	unquoted	unquoted
Steer ribs, No. 1	@20	@22	@22
Steer ribs, No. 2	@19 1/2	@21	@21
Cow ribs, No. 2	@10	@8 1/2	@8 1/2
Cow ribs, No. 3	@10	@8 1/2	@8 1/2
Steer rounds, prime	@16 1/2	unquoted	unquoted
Steer rounds, No. 1	@15 1/4	@14	@14
Steer rounds, No. 2	@15	@13 1/2	@13 1/2
Steer chucks, prime	@13 1/2	unquoted	unquoted
Steer chucks, No. 1	@12 1/2	@12 1/2	@12 1/2
Steer chucks, No. 2	@12 1/2	@12	@12
Cow rounds	@10 1/2	@10	@10
Cow chucks	@9 1/2	@9 1/2	@9 1/2
Steer plates	@10 1/2	@13 1/2	@13 1/2
Medium plates	@10 1/2	@13	@13
Briskets, No. 1	@13	@16	@16
Steer navel ends	@10 1/2	@12	@12
Cow navel ends	@7 1/2	@8	@8
Fore shanks	@9	@5 1/2	@5 1/2
Hind shanks	@6	@5 1/2	@5 1/2
Strip loins, No. 1, bbls.	@60	@55	@55
Strip loins, No. 2	@60	@45	@45
Sirloin butts, No. 1	@27	@28	@28
Sirloin butts, No. 2	@18	@18	@18
Beef tenderloins, No. 1	@60	@60	@60
Beef tenderloins, No. 2	@40	@50	@50
Rump butts	@11 1/2	@13 1/2	@13 1/2
Flank steaks	@22	@22	@22
Shoulder clods	@12 1/2	@13	@13
Hanging tenderloins	@12	@12	@12
Insides, green, 6@8 lbs.	@13	@13	@13
Outsides, green,			
5@6 lbs.	@13	@12 1/2	@12 1/2
Knuckles, green,			
5@6 lbs.	@13	@13	@13

Beef Products		unquoted	
Brains (per lb.)	@7	@9	@9
Hearts	@7	@9	@9
Tongues	@18	@19	@19
Sweetbreads	@17	@20	@20
Ox-tail, per lb.	@10	@12	@12
Fresh tripe, plain	@10	@10	@10
Beef tripe, H. C.	@11 1/2	@12 1/2	@12 1/2
Livers	@19	@18	@18
Kidneys, per lb.	@10	@11	@11

Veal		unquoted	
Choice carcass	13 @15	15 @16	15 @16
Good carcass	11 @12	12 @15	12 @15
Good saddles	16 @18	16 @18	16 @18
Good racks	12 @13	12 @13	12 @13
Medium racks	@9	@11	@11

Veal Products		unquoted	
Brains, each	@9 1/2	@12	@12
Sweetbreads	@35	@34	@34
Calf livers	@45	@45	@45

Lamb		unquoted	
Choice lambs	@15	@18	@18
Medium lambs	@13	@16	@16
Choice saddles	@18	@20	@20
Medium saddles	@16	@19	@19
Choice fores	@12	@15	@15
Medium fores	@10	@14	@14
Lamb fries, per lb.	@25	@25	@25
Lamb tongues, per lb.	@15	@15	@15
Lamb kidneys, per lb.	@20	@20	@20

Mutton		unquoted	
Heavy sheep	@6	@7	@7
Light sheep	@8	@9	@9
Heavy saddles	@8	@11	@11
Light saddles	@4	@5	@5
Heavy fores	@6	@8	@8
Light fores	@6	@8	@8
Mutton legs	@11	@12	@12
Mutton loins	@8	@8	@8
Mutton stew	@8	@8	@8
Sheep tongues, per lb.	@12 1/2	@12 1/2	@12 1/2
Sheep heads, each	@10	@10	@10

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@17 1/2	@22 1/2
Picnic shoulders	@17	@17
Skinned shoulders	@14 1/2	@17
Tenderloins	@30	@35
Spare ribs	@12	@16 1/2
Back fat	@12	@17 1/2
Boston butts	@17	@19
Boneless butts, collar trim, 2@1		
Hocks	@23	@24
Neck bones	@10	@13
Tails	@12	@15
Neck bones	@4 1/2	@6
Slip bones	@13	@14
Blade bones	@11	@14
Pigs' feet	@2 1/2	@6
Kidneys, per lb.	@9	@10
Livers	@9 1/2	@12
Brains	@8	@11
Ears	@6	@9
Snouts	@8	@13
Heads	@8	@11
Chitterlings	@7	@8 1/2

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@25	@25
Country style sausage, fresh in link	@20 1/2	@20 1/2
Country style sausage, fresh in bulk	@18 1/2	@18 1/2
Country style sausage, smoked	@22 1/2	@22 1/2
Frankfurters, in sheep casings	@22 1/2	@22 1/2
Frankfurters, in hog casings	@20 1/2	@20 1/2
Bologna in beef bungs, choice	@16 1/2	@16 1/2
Bologna in beef rounds	@17 1/2	@17 1/2
Liver sausage in beef bungs	@17 1/2	@17 1/2
Smoked liver sausage in hog bungs	@18 1/2	@18 1/2
Head cheese	@17 1/2	@17 1/2
New England luncheon specialty, choice	@18 1/2	@18 1/2
Tongue sausage	@27	@27
Blood sausage	@16	@16
Souse	@15 1/2	@15 1/2
Polish sausage	@22 1/2	@22 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	@39	@39
Thuringer cervelat	@19 1/2	@19 1/2
Farmer	@26	@26
Holsteiner	@24	@24
B. C. Salami, choice	@33	@33
Milano salami, choice in hog bungs	@36	@36
B. C. salami, new condition	@20 1/2	@20 1/2
Franks, choice, in hog middles	@35	@35
Genoa style salami, choice	@45	@45
Pepperoni	@31	@31
Mortadella, new condition	@19	@19
Capicola	@46	@46
Italian style hams	@37	@37
Virginia hams	@42	@42

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	@11	@11
Special lean pork trimmings	@14 1/2	@14 1/2
Extra lean pork trimmings	@15 1/2	@15 1/2
Pork cheek meat	@9 1/2	@9 1/2
Pork hearts	@7 1/2	@7 1/2
Pork livers	@7 1/2	@7 1/2
Native boneless bull meat (heavy)	@10 1/2	@10 1/2
Shank meat	@9 1/2	@9 1/2
Boneless chucks	@9 1/2	@9 1/2
Beef trimmings	@8 1/2	@8 1/2
Beef cheeks (trimmed)	@7 1/2	@7 1/2
Dressed canners, 350 lbs. and up	@7 1/2	@7 1/2
Dressed cutter cows, 400 lbs. and up	@7 1/2	@7 1/2
Dr. bologna bulls, 600 lbs. and up	@8 1/2	@8 1/2
Pork tongues, canner trim, 8. P.	@12 1/2	@12 1/2

SAUSAGE IN OIL

Bologna style sausage, in beef rounds—		
Small tins, 2 to crate	\$6.50	\$6.50
Frankfurt style sausage, in sheep casings—		
Small tins, 2 to crate	\$7.50	\$7.50
Smoked link sausage, in hog casings—		
Small tins, 2 to crate	\$6.75	\$6.75

BARRELED PORK AND BEEF

Mess pork, regular	@29.00	@29.00
Family back pork, 24 to 34 pieces	@30.00	@30.00
Family back pork, 35 to 45 pieces	@29.00	@29.00
Clear back pork, 40 to 50 pieces	@28.00	@28.00
Clear plate pork, 25 to 35 pieces	@21.50	@21.50
Bean pork	@26.00	@26.00
Brisket pork	@28.50	@28.50
Plate beef	@18.50	@18.50
Extra plate beef, 200-lb. bbls.	@19.00	@19.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$20.50	\$20.50
Lamb tongue, short cut, 200-lb. bbl.	\$15.50	\$15.50
Regular tripe, 200-lb. bbl.	\$17.00	\$17.00
Honeycomb tripe, 200-lb. bbl.	\$20.00	\$20.00
Pocket honeycomb tripe, 200-lb. bbl.	\$21.00	\$21.00

DRY SALT MEATS

Clear bellies, 14@16 lbs.	@16 1/2	@16 1/2
Clear bellies, 18@20 lbs.	@16 1/2	@16 1/2
Rib bellies, 25@30 lbs.	@16 1/2	@16 1/2
Fat backs, 14@16 lbs.	@11 1/2	@11 1/2
Regular plates	@12 1/2	@12 1/2
Jowl butts	@11 1/2	@11 1/2

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	25 @26	25 @26
Fancy skd. hams, 14@16 lbs., parchment paper	26 1/2 @27 1/2	26 1/2 @27 1/2
Standard reg. hams, 14@16 lbs., plain	23 @24	23 @24
Picnic, 4@8 lbs., short shank, plain	19 @20	19 @20
Picnic, 4@8 lbs., long shank, plain	18 @19	18 @19
Fancy bacon, 6@8 lbs., parchment paper	27 1/2 @28 1/2	27 1/2 @28 1/2
Standard bacon, 6@8 lbs., plain	23 @24	23 @24
No. 1 beef ham sets, smoked		
Insides, 8@12 lbs.	30 @31	30 @31
Outsides, 5@9 lbs.	27 @28	27 @28
Knuckles, 5@9 lbs.	27 @28	27 @28
Cooked hams, choice, skin on, fatted	@88	@88
Cooked hams, choice, skinless, fatted	@41	@41
Cooked picnics, skin on, fatted	@27	@27
Cooked picnics, skinned, fatted	@28	@28

LARD

Prime steam, cash, Bd. Trade	8 @11.82 1/2	8 @11.82 1/2
Prime steam, loose, Bd. Trade	6 @11.37 1/2	6 @11.37 1/2
Refined lard, tierces, f.o.b. Chgo.	@13 1/2	@13 1/2
Kettle rend., tierces, f.o.b. Chgo.	@13 1/2	@13 1/2
Leaf, kettle rendered, tierces, f.o.b. Chicago	@14	@14
Neutral, in tierces, f.o.b. Chicago	@13 1/2	@13 1/2
Compound, veg., tierces, c.a.f.	@12	@12

OLEO OIL AND STEARINE

Extra oleo oil	11 1/2 @11 1/2	11 1/2 @11 1/2
Prime No. 2 oleo oil	10 1/2 @11	10 1/2 @11
Prime oleo stearine, edible	9 @9 1/2	9 @9 1/2

TALLOW AND GREASES

Edible tallow	8 1/2 @9	8 1/2 @9
Prime packers' tallow	7 1/2 @8	7 1/2 @8
No. 1 tallow, 10% f.f.a.	7 1/2 @8 1/2	7 1/2 @8 1/2
Special tallow	7 1/2 @8 1/2	7 1/2 @8 1/2
Choice white grease	8 1/2 @9	8 1/2 @9
A-White grease, maximum 4% acid	7 1/2 @8 1/2	7 1/2 @8 1/2
B-White grease, maximum 5% acid	7 1/2 @8 1/2	7 1/2 @8 1/2
Yellow grease, 10@15%	7 1/2 @8 1/2	7 1/2 @8 1/2
Brown grease, 40% f.f.a.	6 1/2 @7	6 1/2 @7

ANIMAL OILS

Prime Edible	@15 1/2	@15 1/2
Prime Inedible	@12 1/2	@12 1/2
Headlight Burning	@12 1/2	@12 1/2
Prime W. S.	@12 1/2	@12 1/2
Extra W. S.	@12	@12
Extra Lard Oil	@11 1/2	@11 1/2
Extra No. 1	@11	@11
No. 1 Lard Oil	@10 1/2	@10 1/2
No. 2 Lard Oil	@10 1/2	@10 1/2
Acidless Tallow Oil	@10 1/2	@10 1/2
20' Neatsfoot	@16	@16
Pure Neatsfoot	@12	@12
Special Neatsfoot	@12	@12
Extra Neatsfoot	@11 1/2	@11 1/2
No. 1 Neatsfoot	@11	@11
All weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.		

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.		
Valley points, prompt	8 1/2 @8 1/2	8 1/2 @8 1/2
White deodorized, in bbls., f.o.b. Chgo.	10 1/2 @11	10 1/2 @11
Yellow, deodorized	10 1/2 @11	10 1/2 @11
Soap stock, 50% f.f.a., f.o.b. mills	1 1/2 @2	1 1/2 @2
Soya bean oil, f.o.b. mills	8.25 @8.4	8.25 @8.4
Corn oil, in tanks, f.o.b. mills	8 1/2 @8 1/2	8 1/2 @8 1/2
Cocanut oil, sellers' tanks, f.o.b. coast	6 1/2 @7	6 1/2 @7
Refined in bbls., f.o.b., Chicago	@13 1/2	@13 1/2

OLEOMARGARINE

(F. O. B. CHICAGO.)

White domestic vegetable margarine	@16	@16
White animal fat margarine, in 1 lb. cartons, rolls or prints	@15 1/2	@15 1/2
Nut, 1-lb. cartons	@13	@13
Puff paste (water churned)	@14 1/2	@14 1/2
(milk churned)	@15	@15

PURE VINEGARS

CURING MATERIALS

	Cwt.	Sacks.
Nitrite of soda (Chgo. w'hee stock):		
1 to 4 bbls. delivered in Chicago		\$9.40
5 or more bbls. delivered in Chicago		9.25
Salt peter, 1 to 4 bbls. f.o.b. N.Y.:		
Dbl. refined granulated	6.25	6.15
Small crystals	7.25	7.15
Medium crystals	7.62 1/2	7.50
Large crystals	8.00	7.75
Dbl. refd. gran. nitrate of soda	8.62 1/2	8.25
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:		
Granulated	\$ 6.996	
Medium, undried	9.496	
Medium, dried	9.996	
Rock	6.782	
Sugar—		
Raw, 96 basis, f.o.b. New Orleans	@ 3.82	
Second sugar, 90 basis	None	
Standard gran., f.o.b. refiners (25%)	@ 4.80	
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@ 4.30	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@ 4.20	
Dextrose, in car lots, per cwt.	@ 3.72	

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime	17 1/2	19
Beefsteak	18	19 1/2
Chili Pepper, Fancy	21	21 1/2
Chili Powder, Fancy	21	21
Cloves, Ambony	22	26
Madagascar	17 1/2	20 1/2
Zanzibar	17	20
Ginger, Jamaica	17	19 1/2
African	16	17 1/2
Mace, Fancy Banda	68	73
East India	63	68
E. I. & W. I. Blend	62	62
Mustard Flour, Fancy	22 1/2	22 1/2
No. 1	15	15
Nutmeg, Fancy Banda	25	25
East India	20 1/2	20 1/2
E. I. & W. I. Blend	19	19
Paprika, Extra Fancy	26 1/2	26 1/2
Fancy	26	26
Hungarian	26 1/2	26 1/2
Peppina Sweet Red Pepper	26 1/2	26 1/2
Pimlico (220-lb. bbls.)	28 1/2	28 1/2
Pepper, Cayenne	21 1/2	21 1/2
Red Pepper, No. 1	10	11 1/2
Pepper, Black Aleppy	10 1/2	10 1/2
Black Long	6	7 1/2
Black Tellicherry	12	12
White Java Muntok	10	12
White Singapore	12	12
White Packers	11 1/2	11 1/2

SEEDS AND HERBS

	Whole.	Ground.
	Per lb.	Per lb.
Caraway Seed	10	12
Celery Seed, French	22	26
Cominos Seed	12	14 1/2
Coriander Morocco Bleached	8	8
Coriander Morocco Natural No. 1	8 1/2	9
Mustard Seed, Cal. Yellow	9	11
American	8	10
Marjoram, French	21	25
Oregano	12 1/2	15
Sage, Dalmation Fancy	9 1/2	11 1/2
Dalmation No. 1, Fancy	9	10 1/2

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	@ 16
Domestic rounds, 140 pack	@ 28
Export rounds, wide	@ 38
Export rounds, medium	@ 25
Export rounds, narrow	@ 35
No. 1 weasands	@ 05
No. 2 weasands	@ 03 1/2
No. 1 bungs	@ 12
No. 2 bungs	@ 09
Middles, regular	@ 30
Middles, select, extra wide, 2 1/2 in. and over	@ 45
Dried bladders:	
12-15 in. wide, flat	.70
10-12 in. wide, flat	.60
8-10 in. wide, flat	.45
6-8 in. wide, flat	.25
Hog casings:	
Narrow, per 100 yds.	2.45
Narrow, special, per 100 yds.	2.35
Medium, regular	2.25
Wide, per 100 yds.	1.50
Extra wide, per 100 yds.	1.30
Export bungs	.19
Large prime bungs	.19
Medium prime bungs	.13
Small prime bungs	.09 1/2
Middles, per set	.18
Stomachs	.08

COOPERAGE

Ash pork barrels, black hoops	\$1.35 @ 1.37 1/2
Ash pork barrels, galv. hoops	1.42 1/2 @ 1.45
Oak pork barrels, black hoops	1.25 @ 1.27 1/2
Oak pork barrels, galv. hoops	1.32 1/2 @ 1.35
White oak hard tierces	2.17 1/2 @ 2.20
Red oak hard tierces	1.92 1/2 @ 1.95
White oak hard tierces	2.02 1/2 @ 2.05

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, good	\$ 10.25
Steers, medium to good	9.50 @ 9.60
Steers, medium	@ 9.00
Cows, good	6.00 @ 6.25
Cows, common to medium	4.50 @ 5.50
Bulls, sausage	4.50 @ 5.75

LIVE CALVES

Vealers	\$12.00 down
Calves, good, 250 lbs.	@ 7.25
Calves, common to medium	5.50 @ 6.75

LIVE LAMBS

Lambs, good to choice	\$ 9.50 @ 9.75
Lambs, medium	@ 8.00
Sheep, ewes, good to choice	4.25 @ 5.25

LIVE HOGS

Hogs, good to choice, 189 lbs.	\$ @ 9.80
--------------------------------	-----------

DRESSED BEEF

City Dressed.

Choice, native, heavy	18 @ 19
Choice, native, light	18 1/2 @ 19 1/2
Native, common to fair	16 1/2 @ 17 1/2

Western Dressed Beef.

Native steers, 600 @ 800 lbs.	17 1/2 @ 18 1/2
Native choice yearlings, 440 @ 600 lbs.	18 @ 19
Good to choice heifers	15 @ 16
Good to choice cows	13 @ 14
Common to fair cows	11 @ 12
Fresh bologna bulls	11 @ 11 1/2

BEEF CUTS

	Western.	City.
No. 1 ribs	21 @ 23	22 @ 24
No. 2 ribs	19 @ 20	20 @ 21
No. 3 ribs	17 @ 18	17 @ 19
No. 1 loins	26 @ 30	28 @ 32
No. 2 loins	23 @ 25	24 @ 27
No. 3 loins	18 @ 21	21 @ 23
No. 1 hinds and ribs	19 @ 21	19 @ 21
No. 2 hinds and ribs	17 @ 18 1/2	17 1/2 @ 18 1/2
No. 1 rounds	16 @ 16	16 @ 16
No. 2 rounds	14 @ 14	14 @ 14
No. 3 rounds	14 @ 14	14 @ 14
No. 1 chucks	17 @ 17	16 @ 17
No. 2 chucks	16 @ 16	15 @ 15
No. 3 chucks	15 @ 15	14 @ 14
Bolognas	11 @ 12	11 @ 12
Rolls, reg. 6 @ 8 lbs. av.	23 @ 25	23 @ 25
Rolls, reg. 4 @ 6 lbs. av.	18 @ 20	18 @ 20
Tenderloins, 4 @ 6 lbs. av.	50 @ 60	50 @ 60
Tenderloins, 5 @ 6 lbs. av.	50 @ 60	50 @ 60
Shoulder clods	12 @ 14	12 @ 14

DRESSED VEAL

Good	13 1/2 @ 14 1/2
Medium	12 1/2 @ 13 1/2
Common	10 @ 12 1/2

DRESSED SHEEP AND LAMBS

Lambs, prime to choice	15 1/2 @ 16 1/2
Lambs, good	14 1/2 @ 15 1/2
Lambs, medium	13 @ 14 1/2
Sheep, good	7 @ 10
Sheep, medium	5 @ 7

DRESSED HOGS

Hogs, good and choice (90-140 lbs.)	\$13.25 @ 14.25
-------------------------------------	-----------------

FRESH PORK CUTS

Pork loins, fresh, Western, 10 @ 12 lbs.	17 @ 18
Pork tenderloins, fresh	@ 34
Pork tenderloins, frozen	30 @ 32
Shoulders, Western, 10 @ 12 lbs. av.	15 @ 16
Butts, boneless, Western	18 @ 19
Butts, regular, Western	17 @ 18
Hams, Western, fresh, 10 @ 12 lbs. av.	20 @ 21
Picnic hams, West. fresh, 6 @ 8 lbs. av.	15 @ 16
Pork trimmings, extra lean	17 @ 18
Pork trimmings, regular 50% lean	13 @ 13 1/2
Spareribs	13 @ 14

SMOKED MEATS

Regular hams, 8 @ 10 lbs. av.	23 1/2 @ 24
Regular hams, 10 @ 12 lbs. av.	23 1/2 @ 24
Regular hams, 12 @ 14 lbs. av.	23 1/2 @ 24
Skinless hams, 10 @ 12 lbs. av.	25 1/2 @ 26
Skinless hams, 12 @ 14 lbs. av.	26 @ 27
Skinless hams, 14 @ 16 lbs. av.	26 @ 27
Skinless hams, 16 @ 20 lbs. av.	25 @ 26
Picnics, 4 @ 6 lbs. av.	18 @ 19
Picnics, 6 @ 8 lbs. av.	18 @ 19
City pickled bellies, 8 @ 12 lbs. av.	22 @ 24
Bacon, boneless, Western	26 @ 27
Bacon, boneless, city	26 @ 27
Rollettes, 8 @ 10 lbs. av.	21 @ 22
Beef tongue, light	21 @ 22
Beef tongue, heavy	23 @ 24

FANCY MEATS

Fresh steer tongues, untrimmed	14c a pound
Fresh steer tongues, 1 c. trimmed	28c a pound
Sweetbread, beef	35c a pound
Sweetbread, veal	70c a pair
Beef kidneys	12c a pound
Mutton kidneys	4c each
Livers, beef	29c a pound
Outails	10c a pound
Beef hanging tenders	23c a pound
Lamb fries	12c a pair

BUTCHERS' FAT

Shop fat	@ 3.25 per cwt.
Breast fat	@ 3.75 per cwt.
Edible suet	@ 3.25 per cwt.
Inedible suet	@ 4.25 per cwt.

GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 Veals	22	230	240	245	280
Prime No. 2 Veals	21	210	220	225	250
Buttermilk No. 1	19	200	210	215	...
Buttermilk No. 2	18	185	195	200	...
Grubbed Grub	11	110	125	130	155
Number 3	11	110	125	130	155

BONES AND HOOFS

	Per ton.
Round shins, heavy	\$75.00
light	60.00
Flat shins, heavy	60.00
light	55.00
White hoofs	75.00
Black and striped hoofs	40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score)	@ 33 1/2	@ 34 1/2
Creamery (90-91 score)	32 1/2 @ 32 1/2	...
Creamery fats (88-89 score)	31 @ 31 1/2	...

EGGS.

Extra fats	@ 35	...
Fats, fresh	@ 33 1/2	...
Standards	@ 40	...

LIVE POULTRY.

Fowls, hens	9 @ 16 1/2	12 @ 21
Broilers	16 @ 17	...
Chickens, under 4 lbs.	13 @ 15	18 @ 19
Chickens, 4 lbs. and up	13 @ 16 1/2	18 @ 19
Turkeys	9 @ 18	12 @ 24
Ducks	9 @ 16	12 @ 15
Geese	9 @ 14	13 @ 14

DRESSED POULTRY.

Chickens, 31-42, fresh	@ 18	@ 18 1/2
Chickens, 43-54, fresh	19 @ 20	19 1/2 @ 20 1/2
Chickens, 55 & up, fresh	21 @ 23 1/2	21 1/2 @ 24
Fowls, 31-47, fresh	15 @ 17 1/2	16 @ 18 1/2
48-50, fresh	19 1/2 @ 22	20 1/2 @ 23
60 and up, fresh	@ 23 1/2	@ 24
Turkeys, fresh	@ 21 1/2	20 @ 24
Ducks, fresh	16 @ 19	@ 18
Geese, fresh	@ 17	@ 20

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended November 19, 1936:

	Nov. 13.	14.	16.	17.	18.	19.
Chicago	32	32	32	32	32 1/2	33
N. Y.	32 1/2	32	32 1/2	33	33 1/2	34
Boston	33	32 1/2	33	33 1/2	34	34 1/2
Phila.	33	32 1/2	33 1/2	33 1/2	34	34 1/2
San Fran.	33	33	33	33	33	33

Wholesale prices carlots—fresh & centralized—90 score at Chicago:

	31	31	31 1/2	31 1/2	32	32 1/2
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1— 1936.	1935.
Chicago	28,831	30,175	21,743	2,833,440	2,947,509
N. Y.	36,037	41,174	38,954	3,000,008	3,037,561
Boston	14,732	15,590	15,550	1,045,229	1,077,198
Phila.	17,443	14,227	13,661	951,619	1,035,984

Total . . . 97,043 101,166 89,908 7,890,293 8,098,252

Cold storage movement (lbs.):

	In	Out	On hand	Same week day last year.
	Nov. 19.	Nov. 19.	Nov. 20.	
Chicago	42,495	409,684	22,704,065	34,033,317
New York	25,595	197,784	12,236,778	9,339,376
Boston	9,716	69,587	2,494,462	3,856,262
Phila.	16,920	27,758	1,691,674	1,694,794
Total	94,726	704,823	39,126,977	49,223,689

Week ending November 28, 1936

Classified ADVERTISEMENTS

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Salesman, Executive

Available now, salesman and executive, experienced in managing packers' manufacturing branches and small packing plant. Can sell and direct sales of full line. Age 52. W-575, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Provision Man

Provision man now employed wants change. Has 14 years' experience with one packer, handling fresh pork and provisions. What have you to offer? Willing to go anywhere for right position. W-574, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Packinghouse Salesman

Available at once, packinghouse salesman to sell full line of packinghouse products in New York metropolitan area. Now successfully selling wholesale and retail trade. W-579, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Superintendent

Many years experience, both large and small plants. Thorough knowledge of all beef and pork operations, curing, sausage manufacturing, tank room, both wet and dry rendering. Capable of taking complete charge, relieve owner of all detail. Furnish evidence of successful record. Reliable references. W-580, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Meat Processing

Meat processing expert with practical and technical experience in plant control, specializing in meat canning, will be available January 1. Graduate chemist with 4 years' plant experience. W-581, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

A-1 sausage foreman desires connection with large or small concern. Long years experience. A-1 on loaves. Married. Will go anywhere. W-569, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Working Sausage Foreman

Position wanted by expert sausagemaker, German, with several years' experience. My varied experience in both large and small plants and under different atmospheric conditions enables me to give you sound advice and run your sausage department profitably. Give me a trial. Location immaterial. W-571, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

Killing Foreman

Wanted, experienced killing foreman, able to handle hogs, cattle and sheep. Must be thoroughly competent and reliable or do not answer. Small western packer. W-582, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Manager

Man capable of assuming management of wholesale meat market catering to hotels, restaurants, institutions, etc., doing \$500,000 annual business. Some investment preferred, but not compulsory; or will sell capable man interest as partner. W-577, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Chemist

Meat packing company has a position for a graduate chemist whose major experience has been in the meat packing field. All applicants are requested to give complete information regarding themselves in their reply. W-566, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Beef Man

To manage an eastern beef killing plant. Must know how to buy cattle, and supervise killing operations. Also must know dressed beef, cutting operations and beef selling. Give experience and references. W-567, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Plant for Sale

Wholesale Meat Company

For sale, wholesale meat company doing half million dollar business annually catering to hotels, restaurants, institutions, etc. Good money maker. Owner wishes to retire. Would consider selling part to man capable of assuming management. FS-578, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Curing Vats

For sale, quantity of standard curing vats \$3.00 each F.O.B. eastern shipping point. FS-576, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Equipment for Sale

Press and Hog

For sale, 500-ton Dunning & Boschert hydraulic press, 30-in. curb, complete with pump. Also Mitts-Merrill hog No. 15 CB, 1200 R.P.M., complete with 60-H.P. motor direct connected. FS-551, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Packinghouse Equipment


Used but in good condition:
6 No. 8 Sturtevant Blowers with 12" discharge.
3 6 x 4 x 6 Duplex Inserted Liner Type Steam Pumps.
28 Brecht Lard Drums. Made of Galv. Steel with iron hoops, 24 in. diam. x 30 in. long.
50 Hogheads or curing vats. Made of wood with iron hoops, 36 in. diam. x 42 in. long.
1 24-ton capacity Frick Ice Machine. Complete with steam engine, ammonia receiver, double pipe condenser, freezing tank, freezing cans, overhead crane and American Marsh brine pump.
Also Boilers, Pumps, Water Softener, Feed Water Heater, Scales, Hydraulic Press, Lard Cooking Tank, Tallow Cooking Tanks, Ham Cooking Kettles and other items.
For full particulars, descriptions and prices, write to: GEORGE H. ALTEN
P. O. Box 426 Lancaster, Ohio

Packinghouse Machinery

For sale, 1 No. 57-T "Buffalo" self-emptying silent cutter; 1 No. 43-T "Buffalo" self-emptying silent cutter; 1 No. 43-B "Buffalo" silent cutter; 1 No. 38 "Buffalo" silent cutter; 1 No. 32 "Buffalo" silent cutter; one 250-lb. "Buffalo" stuffer; one 500-lb. "Buffalo" stuffer; one 1000-lb. "Buffalo" mixer; one 700-lb. "Buffalo" mixer; one 400-lb. "Buffalo" mixer. The machines listed are all second-hand but thoroughly reconditioned. FS-556, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Used Equipment for Sale

Two 4 ft. x 9 ft. Mechanical Mfg. Co. Lard Rolls; two 6 ft. x 40 ft. Direct-Heat Rotary Dryers; one Albright-Nell 2 1/2 ft. x 5 ft. Jacketed Dryer; 3 Bartlett & Snow Jacketed Digesters or Tankage Dryers; 2 No. 1 Anderson Oil Expellers; 1 No. 3 CV Mitts & Merrill hog; one 24 in. x 20 in. Type "B" Jeffrey Hammer Mill; one 24 in. x 16 in. Gruendler hammer mill; 2 Jay-Bee Hammer Mills, No. 2, No. 3, for Cracklings; Two Mechanical Mfg. Co. Double Arm Meat Mixers; 1 Hottmann Twin Screw Cutter and Mixer; 1 Buffalo No. 23 Silent Cutter; 1 No. 41 Enterprise Meat Chopper; 1 Boss No. 160 meat chopper. Miscellaneous: Cutters, Grinders, Melters, Cookers, Rendering Tanks, Hydraulic Presses; Kettles, Pumps, etc. What have you for sale? Send us a list.
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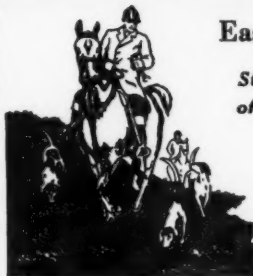
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The executives and other personnel of the companies in this list take a heavy load off your shoulders. They are the ones who worry about and study and test—design and redesign—equipment, supplies and services necessary for the everyday operation of your business. If they didn't do these things you'd have to have men on your payroll who could, and other men who could fabricate, prepare and put into operation what these firms make available to you at a very much lower cost. Watch their advertising for the latest developments in time-and-money savers.

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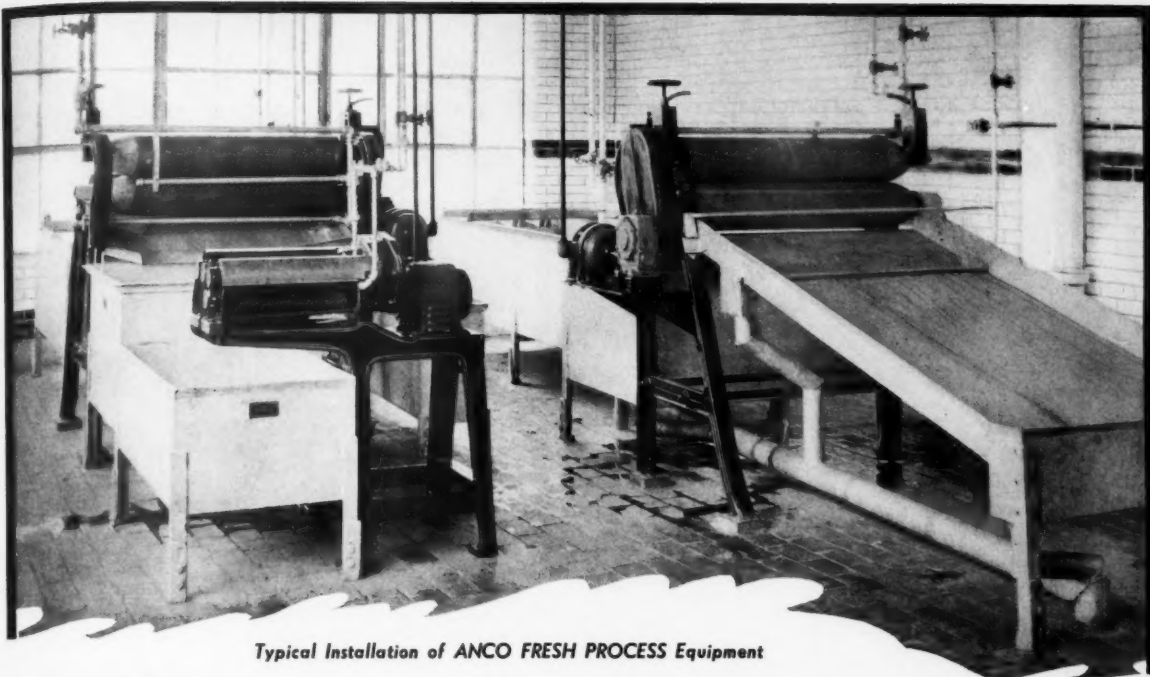
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